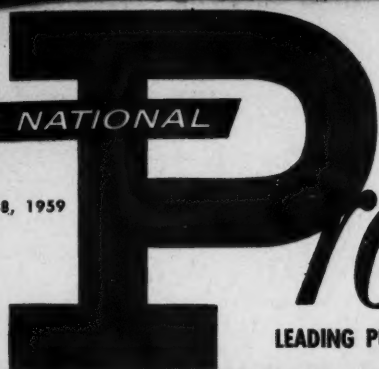


THE NATIONAL

AUGUST 8, 1959



# Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

Incentive to Sell Hogs Light 14

Promote Pork for Barbecues 17

A New Sausage 15

*Bms*

AUGUST 1959

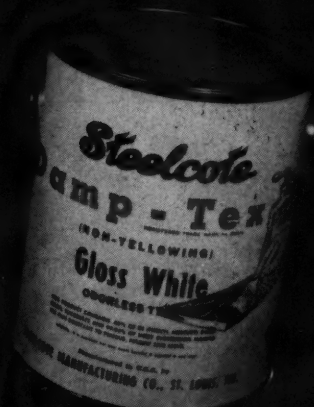
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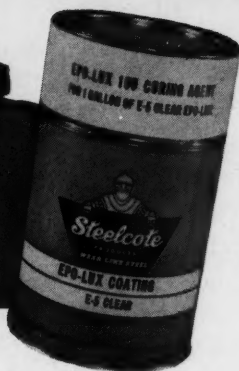
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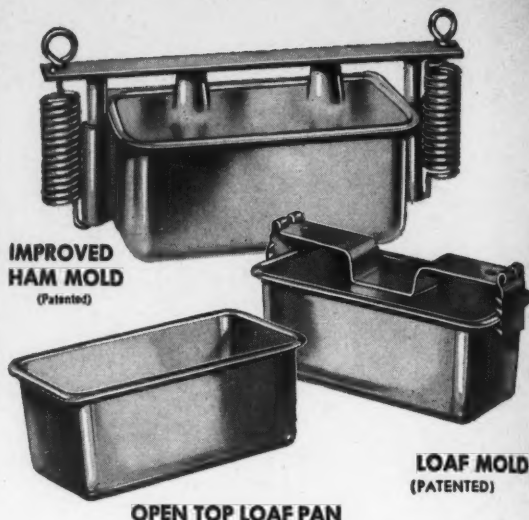
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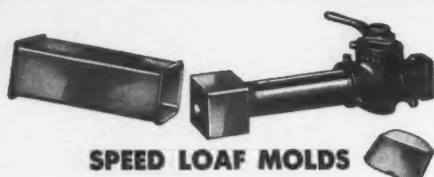
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Saves time and labor in cleaning, handling and stuffing. Both ends open for quick removal of loaf.



(PAT. PEND.)

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See  
page  
1/PF

THE N

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read these important reasons  
for curing bacon with*  
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• Recently the Meat Inspection Division of the USDA issued a memorandum permitting the curing of bacon with sodium cyclamate. With USDA acceptance established, the question remains: are there sufficient practical reasons for you to switch to curing with sodium cyclamate?

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VOLUME 141 AUGUST 8, 1959 NUMBER 6



# THE NATIONAL **P**rovisioner

15 W. Huron St., Chicago 10, Ill.  
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THE NATIONAL PROVISIONER, AUGUST 8, 1959



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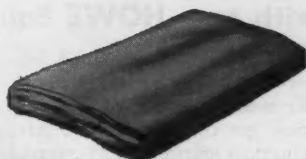
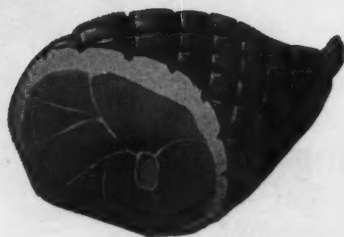
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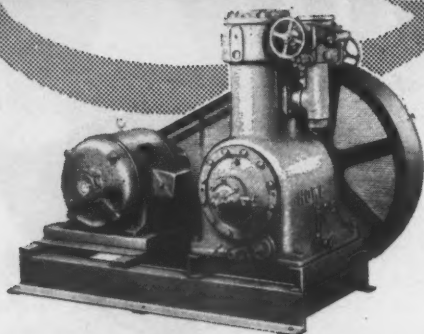
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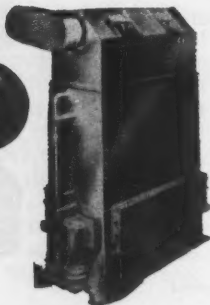
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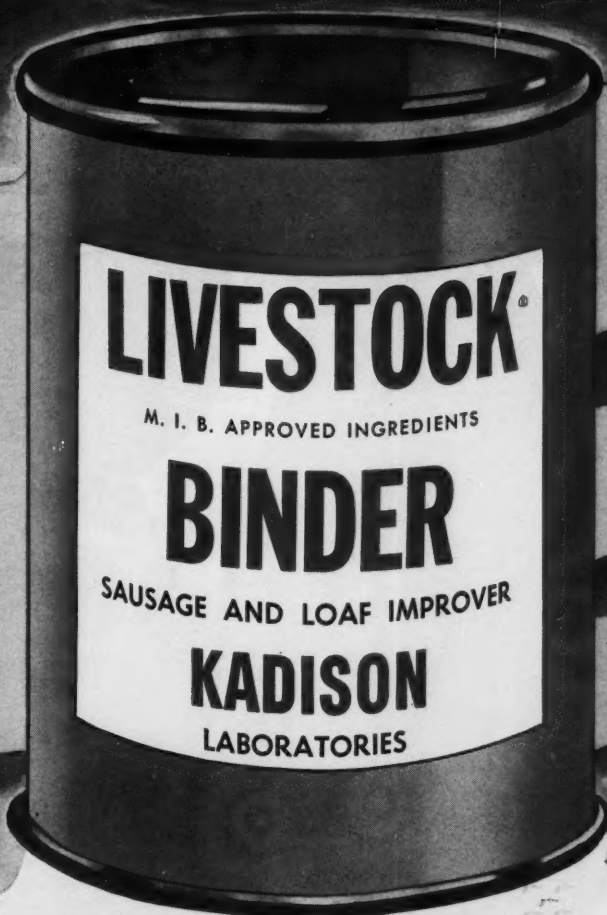
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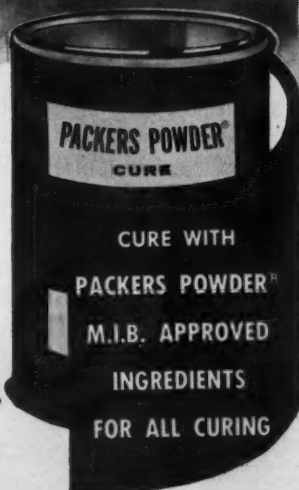
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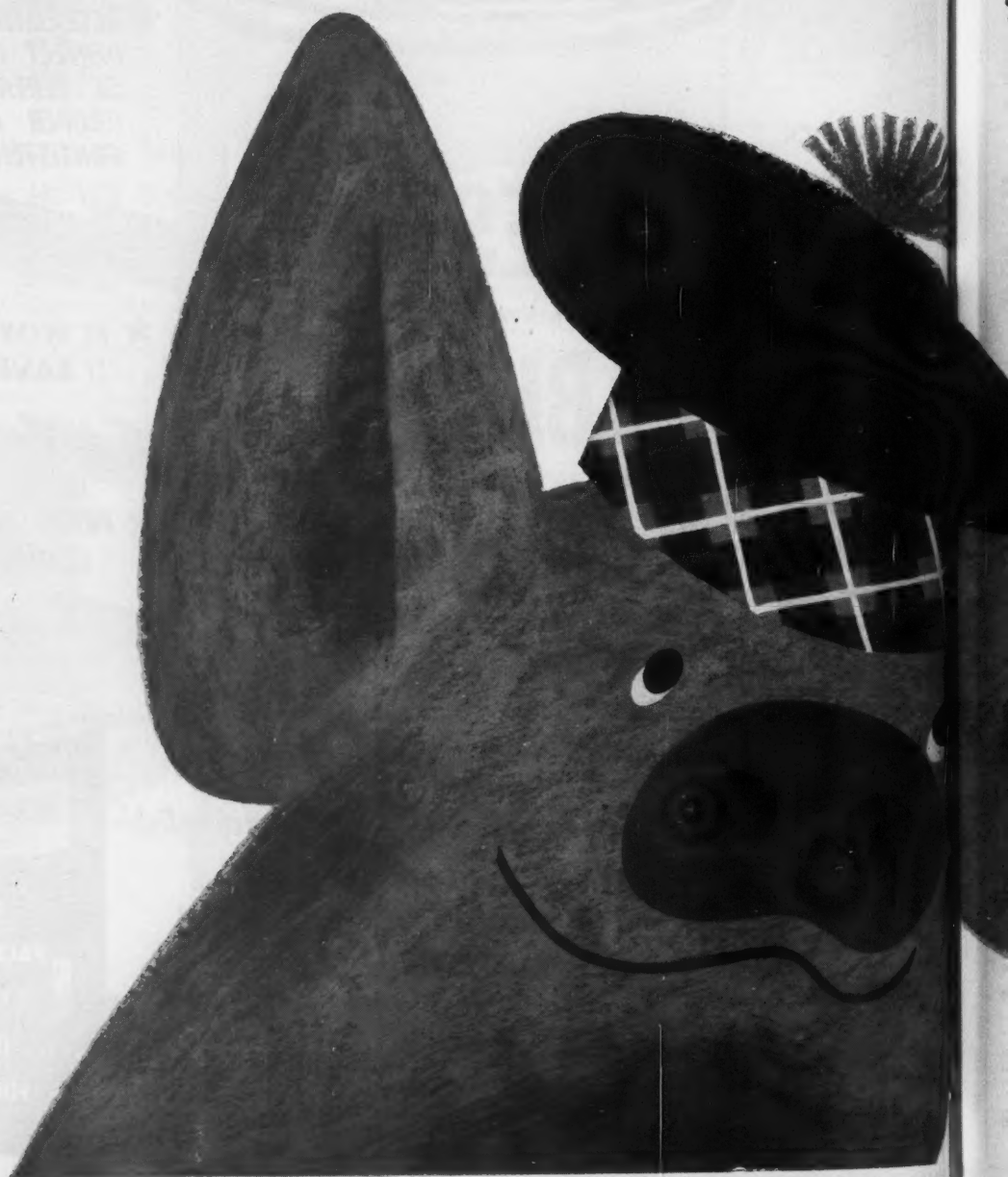
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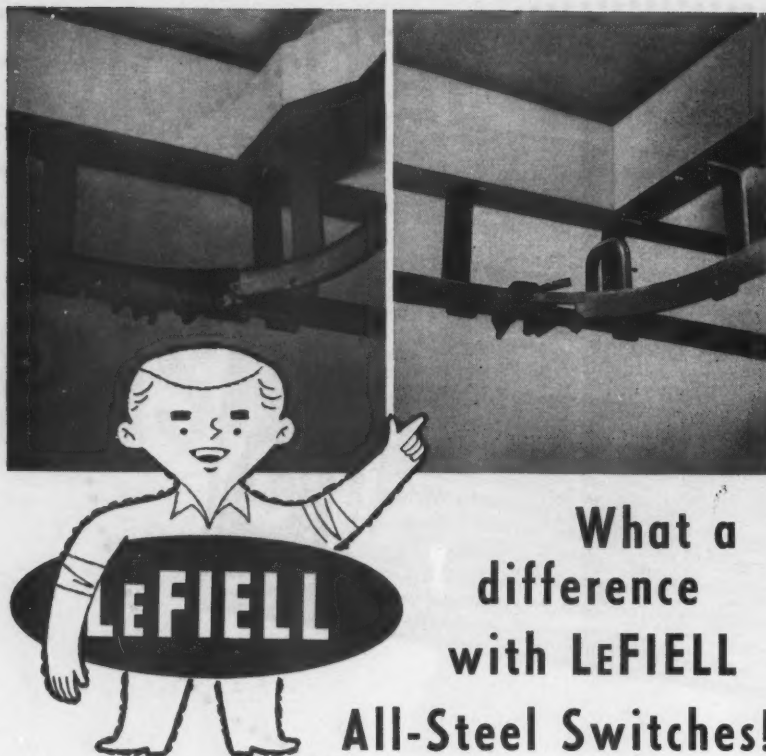




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Contains information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location and construction; beef slaughter and by-products; hog slaughter; inedible rendering, casing processing; lard rendering; track installations; curing; smoking and sausage manufacture.

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### MEAT PACKING PLANT SUPERINTENDENCY

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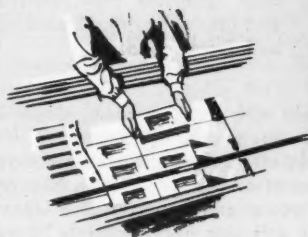
...no package-piling shambles

...no torn overwraps

Colorful, eye-stopping HI-FI  
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Sharp printing—strong brand  
identity

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to handle



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## PROVISIONER

AUGUST 8, 1959

VOLUME 141 No. 6

## Eyes Bigger than Belly

We can still remember the corrective phrase we sometimes heard during our youth when we asked for an over-large serving of food: "Your eyes are bigger than your belly."

This phrase pretty well characterizes some of the regulatory efforts of the states in the meat field in that they frequently attempt much more than they can bite or chew or swallow.

An immediate example is that of Oklahoma where identification of meat by grade, or its designation as "ungraded," will become mandatory on September 15. The new law also requires all prepackaged meat to be stamped with the calendar date (day and month) of packaging.

It is difficult to see how this ambitious attempt to impose either federal or state grading on all meat—or to force the packer to sell it under the disparaging appellation of "ungraded"—can help the consumer or producer significantly, and it is certain to be a nuisance and an additional expense for Oklahoma and out-of-state packers. The latter, apparently, will have to have their product federally graded, stamp it "ungraded" or submit it for Oklahoma grading on entry into the state.

Oklahoma sausage manufacturers, we are sure, will be enlightened to find the "ungraded" stamp on meat which they have always bought on the basis of trade definitions and without formal grading.

It is claimed that grading at the state level will be accomplished with a staff of five, but it will certainly require many times five to enforce this useless and wasteful bit of legislative humbuggery.

The requirement on package dating should serve to encourage prepackaging at the store and warehouse levels, and to preserve the interests of processors in those markets nearest their plants, but it may be pretty rough on industry firms who want to widen their territories but must haul their products for a number of hours to do so.

## News and Views

**A "Wage Freeze"** and discontinuance of the escalator clause under which workers now get a 14¢-an-hour cost-of-living allowance reportedly were proposed by Armour and Company this week as contract negotiations with the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO, opened in Chicago. A joint announcement by the company and union, however, said merely that proposals were exchanged and will be discussed at the next meeting on August 19. The union disclosed previously that it will demand a wage increase of an unspecified amount, a shorter work week, improved severance pay for laid-off workers and other benefits in new contracts replacing the three-year pacts expiring August 31. Armour and the United Packinghouse Workers of America, AFL-CIO, also opened negotiations in Chicago this week. In Madison, Wis., where sessions between Oscar Mayer & Co. and the Amalgamated began this week, Robert McCormick, business manager of the union local, said that "some major issues" are anticipated. He did not elaborate on his statement.

**Help For Hog** producers facing low prices during heavy marketings this fall and winter was announced this week by Secretary of Agriculture Ezra Taft Benson. He said that the Department of Agriculture is placing lard on the list of farm commodities eligible to be exported abroad in exchange for foreign currencies under Title 1 of Public Law 480. The move will allow stepped-up exports to dollar-short countries. Lard has not been sold for foreign currency since 1957. Secretary Benson also said that the USDA has its "machinery set up" to buy frozen ground pork for use in school lunches at an appropriate time. So far as is possible, he said, the purchases will be made just ahead of and during the peak of the marketing season. At the same time, the secretary cautioned hog producers on the need for orderly marketing and advised them to avoid feeding animals to excessive weights. He also urged processors, wholesalers and retailers to protect the interests of both the producer and the consumer by sharing with them any savings that accrue from handling the increased volume. Noting that the average weight of hogs marketed in May was 247 lbs., Secretary Benson said: "A reduction of the average weight per hog of only 6 lbs. will reduce total pork production this fall by about 3 per cent. This alone could help stabilize hog prices and might raise them by as much as 6 to 8 per cent." Another remedy involving incentives for light hogs has been proposed in Congress (see page 14).

**"Management's Responsibility** in Hog and Pork Operations" will be the theme of the pork session at the 54th annual meeting of the American Meat Institute on Friday through Tuesday, September 25-29, at the Palmer House, Chicago. The pork session will follow opening remarks by AMI president Homer Davison Friday morning. Topics and speakers will be: "Hog Procurement," John Heid, vice president, Stark, Wetzel & Co., Indianapolis; "Pork Processing," Robert W. Sander, vice president, The E. Kahn's Sons Co., Cincinnati, and "Pork Merchandising," Sam Stalter, merchandising manager, The Klarer Co., Louisville. An open discussion period will follow. The convention's beef session, set for 2 p.m. Friday, will be devoted to "Challenging Changes in the Beef Business." Members of the AMI beef committee in charge of this session will be James L. Olson, vice president, Geo. A. Hormel & Co., Austin, Minn.; D. J. Schachter, vice president, Hygrade Food Products Corp., Detroit, and George H. Swift, vice president, Swift & Company, Chicago. A sausage session will be a convention feature on Saturday.



## 'TOO MANY HOGS'

### Bills Would Provide Incentives to Slim Down Supply

**T**he looming farm problem of "too many hogs," fed on the largest corn crop in history, has prompted the introduction in both houses of Congress of bills that would attempt to reduce pork supplies by providing incentive payments to producers for marketing lightweight hogs.

S-2453, introduced July 28 by Senator Hubert H. Humphrey (D-Minn.) on behalf of himself and Senator Eugene J. McCarthy (D-Minn.), would provide incentive payments of \$1 to \$3 per cwt. to farmers marketing animals between 180 and 200 lbs. to assure that the live-weight price received by the producers is not less than \$14 per cwt. A similar bill (HR-8394) was introduced in the House July 27 by Representative Earl Hogan, a Democrat of Indiana.

Both Senator Humphrey and Rep. Hogan pointed to a policy statement by the agricultural committee of the National Planning Association, a non-profit non-political organization, to show that the sponsors of the legislation are "not alone" in considering incentive payments for lightweight hogs as the correct action to head off the impending price break. They quoted at length from the NPA statement, entitled "Too Many Hogs." One point brought out in the statement is that a 10 per cent increase in hog numbers is associated with a 25 per cent decrease in hog prices so farmers receive less total dollars from marketing a large crop than they do from a small one.

In urging quick action on his measure, Senator Humphrey said: "Now is the time for Congress to take definite steps to head off the price disaster that is imminent for hog producers. They will be hit first and hit hardest. The 1959 total pig crop is estimated at 104,500,000 head, 10 per cent above 1958 and 16 per cent above the 1948 to 1957 average. With the mountain of 1959 feed grains in prospect, the 1960 production is expected to be even higher. And this means the downward spiraling of the market price of hogs will once again put the hog producers through the wringer, once again shoot packer profits skyward. And remember, the consumer will not be the beneficiary of this price debacle—he never is. Under this strange administered price economy

the only place that food prices can go is up."

Both bills provide that no more than \$150,000,000 could be spent in any one year on the program and further provide for a termination date early in 1961. The Secretary of Agriculture, not later than 10 days before the first day of the next ensuing month, would fix the rate of incentive payments to assure the \$14 price. Section 32 funds would be used to pay producers, who would collect their payments at county soil conservation offices upon presentation of satisfactory evidence of sales of hogs within the specified weight limits.

So-called "integrated" hog farmers would be left out. The bills provide that farmers producing hogs under a contract with a prospective purchaser or feed supplier who contributed in any manner to the cost of production would not be eligible for incentive payments, nor would producers with a total income of more than \$5,000 from off-farm sources. No producer would be eligible to receive incentive payments over \$3,500 in any calendar year.

#### PROGRAM "SELF-LIMITING:"

"The payment would vary in relationship to the market price of hogs but would be placed high enough to provide a positive incentive to bring sufficient hogs to market at light weights so that the total supply of pork would be reduced enough to strengthen the market price," Senator Humphrey explained in introducing his bill. "The program is self-limiting. If the market price goes down due to large marketings, the amount of the premium payment on the sale of lightweight hogs becomes more important relative to total return. This then encourages larger numbers of farmers to sell at lighter weights and qualify for the premium payment.

"Therefore, hogs would be marketed at 190 lbs. instead of at, say, 240 lbs. per head. This would be a reduction per head of as much as 50 lbs. less pork reaching the market. Such a reduction in market supply would cause the market price to rise, thus reducing the volume of payments that would actually be made."

The same example was presented by Rep. Hogan in the House. "The average price received by farmers for hogs over the United States has

dropped by over \$6 during the past year," Rep. Hogan told his fellow Congressmen. "This is a drop of about one-third. In terms of parity, the price of hogs in June of this year had dropped below 70 per cent."

Rep. Hogan noted that the major effect of the payment on lightweight hogs "is not the direct income effect but rather its supply-reducing effect which should help prevent the prices of hogs from dropping to an extremely low level as they did at the bottom of the cycle in 1955 and 1956."

Various methods, he pointed out, could be used to help bring about more orderly marketing and "managed bargaining" on the part of hog producers. "But as a short-run program to stop the hog price decline that is already upon us," he said, "it is felt that direct payments to farmers would have more success in bringing about rapid adjustment than any other type of government action."

The same sentiment is expressed in the National Planning Association report on "Too Many Hogs." Members of the NPA agriculture committee signing the statement include Arval L. Erickson, economic adviser, Oscar Mayer & Co., and 25 other representatives of farm groups and publications. Lauren K. Soth of the *Des Moines Register and Tribune* is chairman. The NPA statement, with quotation marks omitted, follows:

**TOO MANY HOGS:** Heavy hog supplies in 1960, and resulting low prices, are likely to create a problem which will seem all the more acute because 1960 is a presidential year. Under these circumstances, there will be many pressures for government intervention. There are likely to be proposals submitted which will not stem from a thorough analysis of conditions but from political expediency and which, if put into effect, might be detrimental to hog producers.

In this situation it is desirable that prompt attention be given to the problems before they become acute, in the hope that conditions can be carefully appraised and the best course of action determined.

It should be emphasized that the type of government action which we believe would be most appropriate and which is set forth below is de-

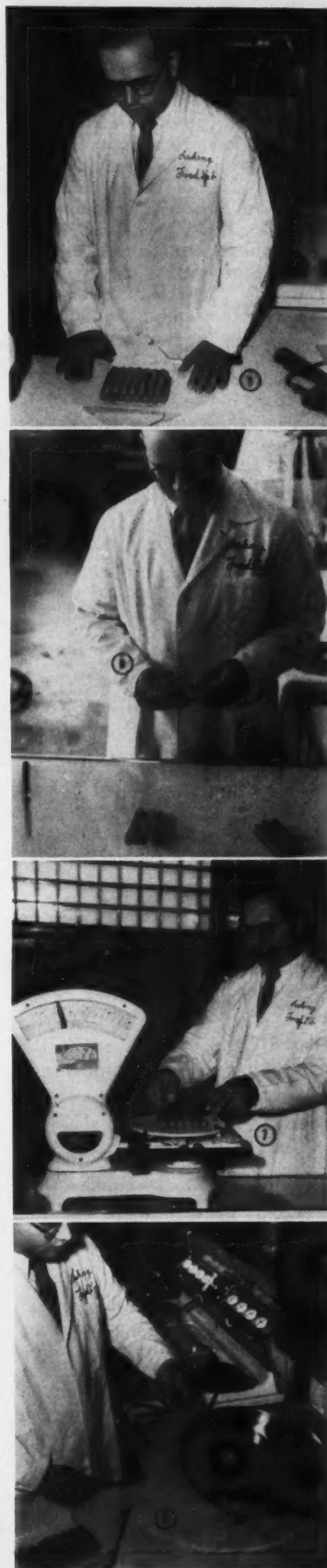
[Continued on page 26]

# Processing of Heat-and-Serve Pork Sausage Is Streamlined In Experiments

DR. SELWYN SIMON of Visking's food laboratory demonstrates the steps in preparation of new heat-and-serve pork sausage:

1. Defatted, fleshed and boned pork picnics are raw material for new product. Picnics in the 8-12 lb. range generally are considered to have correct ratio of lean to fat.
2. Picnics are chopped to coarse texture. Emulsion temperature should not be allowed to rise above 45° F. Granulated dry ice should be used to hold down product temperature.
3. The coarsely chopped product has excellent binding properties.
4. Stuffed and linked with conventional equipment, product is processed in about 9 minutes in cabinet cooker until it reaches internal temperature of as high as 152° F.
5. Stuffed to 3.5 in. link size, the peeled and chilled links are shown to fit neatly into standard carton.
6. Finished product has cohesive texture which is similar to that of fresh pork sausage in its coarseness.
7. Group of links is weighed in preparation for a cookout test.
8. At end of the heating, there is no evidence of freed fat in bottom of pan. Internal temperature of warmed links was 145° F.—well above temperature required to bring out their taste-tempting aromatic flavors.

**A** RAW MATERIAL in plentiful supply, a finished consumer product with maximum convenience appeal and a streamlined processing formula utilizing standard sausage processing equipment—these are the plus factors recom-



mending the manufacture and profitable merchandising of a new heat-and-serve pork sausage.

The formula for the new precooked pork product was developed by food laboratory scientists at Visking Company, division of Union Carbide Corp., Chicago. Scientists under F. W. Tauber, manager of food and packaging development, have established the formula and processing requirements.

The raw material, boned and skinned fresh picnics, should be in ample supply for the months ahead according to experts. Actually, the new product can help keep the supply of pork moving into retail channels and, at the same time, give the clock-watching consumer a product that only requires heating before serving. It fits into the pattern of convenience foods with its easy-to-fix feature. As such, the new product supplements the other sausage items in the packer's line and adds to the sausage kitchen's profit potential.

The formula for the product is given in Table I. The boned and skinned picnics in the recommended range, 8 to 12 lbs., will have a fat content of about 28 to 30 per cent—the upper limit of the fat content recommended by Visking researchers. If the fat content goes beyond this level, the product begins to cook out in the processing procedure, as well as in the customer's skillet, and lacks the firm meaty taste of the designed product.

If the picnics secured have a higher fat content, some of the excess fat should be removed in skinning them, says Dr. Selwyn Simon of the food laboratory.

The boned pieces are cut into fist sized chunks and placed in the chopper for 1 to 2 minutes, depending on the texture desired.

The seasoning and salt, etc., are added during the chopping operation. The chopping temperature should not be allowed to rise above 45° F. or the product will be short and lose its binding qualities. If the fresh meat is held at the proper cooler temperatures, this problem is avoided since the chop time is short.

The emulsion should be coarse, similar to that in fresh pork sausage, for which the new item is a companion product. The coarse texture, plus the high percentage of muscle tissue, imparts a meaty bite to the precooked item.

Next the product is stuffed into 22/32 cellulose Nojax casings. It is linked at 3.5 in. to produce sausage weighing approximately 1 oz. per link. The stuffed links may be held at 65° to 70° F. for 0.5 to 1.0 hour

TABLE I  
PRECOOKED  
PORK SAUSAGE

Using 8 to 10 or 10 to 12 lb. Fresh Picnics:	
Fresh Picnics	100 lbs.
Ice	10 lbs.
Salt	3 lbs.
Seasoning	As Desired

to allow the seasoning and cure to begin their flavor imparting functions. The product is then moved into a preheated cabinet cooker.

The cabinet cooker should be preheated with live steam to 180° F. before the product is introduced. The product is then cooked to an internal temperature of 152° F. In a steam cabinet with proper piping, this operation will take about 9 minutes. This short length of time is one of the pluses in manufacturing the new product; it imposes no great load on available processing equipment.

If the fat has been limited to the prescribed level—30 per cent as an upper limit—the product will have virtually no shrink in the cooking cycle, says Dr. Simon. If the fat content is higher than this level, there will be shrink and an outer fat coating on the product may impede its sale, he says.

After cooking, the product is showered for about 8 minutes until an internal temperature of 100° F. is reached. It is then chilled overnight in a product cooler at 40° F. prior to peeling and packaging.

If the product is to be peeled with a Linker Machine unit, it is recommended that the steamer be removed from the machine and the product sprayed lightly with a water mist from a high pressure hose.

The cooked links do not have the texture which is common to frankfurters and, consequently, passing them through a steamer simply causes the outer surface to expand and actually impedes machine peeling, according to Werner Stock of the food laboratory. Once it is packaged, the product should be moved into a 32° F. holding cooler.

How should the product be merchandised—fresh or frozen? Visking researchers note that it is a precooked product and, as such, it will have a shelf life of about seven days. It is similar to sliced packed luncheon meat. With proper inventory control by the retailer and the packer's salesmen, the product will arrive at the consumer's table with maximum freshness, the research staff maintains.

However, if the packer has freezer facilities, the product can be merchandised as a frozen item. As a precooked pork item, it does not

suffer from color fading in freezing. The color will not fade if the links are sold as a perishable precooked item, according to Visking.

The package selected can be either the solid face or window type. As a windowed item, it displays the color which the customer associates with a cooked pork sausage.

A plus that should be merchandised is the virtual elimination of any cookout during the consumer heating cycle. At the Visking laboratory a group of precooked pork links weighing 84 grams was placed in an electrical skillet and heated to an internal temperature of 145° F. There was no visible fat in the pan. The product, admittedly heated higher than necessary (since 125° F. is sufficient to bring out the aromatic flavor of the seasoning), weighed 75 grams, indicating a shrink below 11 per cent, essentially moisture. The finished product had a golden brown color and possessed an excellent texture.

As for the type and level of seasoning to be used, Visking researchers note that these can be varied to suit the local market requirements or the prepared seasonings of seasoning houses can be employed satisfactorily.

Visking market researchers are convinced that the new item will augment and expand fresh pork sausage sales. The precooked pork sausage offers the consumer who likes this item a different product, and for the "I'm-five-minutes-late" housewife, it offers an easy-to-prepare item that synchronizes with today's instant juices and coffee which help to reduce cook time to gain back the lost five minutes.

## Miller on Meat Inspection

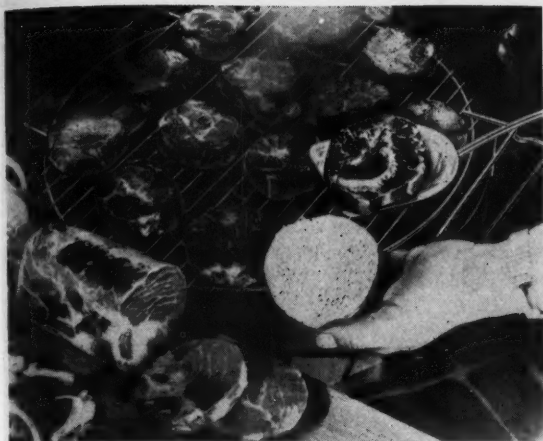
Dr. A. R. MILLER, director of the Meat Inspection Division, U. S. Department of Agriculture, will be among the speakers at the 1959 meeting of the division of food, drug and cosmetic law, section of corporation, banking and business law, American Bar Association, on



DR. MILLER

Monday, August 24, at the Balmoral Hotel in Miami Beach. Dr. Miller, who is both a veterinarian and a lawyer, will discuss the U. S. Meat Inspection Act. Other topics will include the Federal Food, Drug and Cosmetic Act and the Canadian Food and Drugs Act.





AT LEFT: Large and small four-color posters which carry packer imprint feature action display of the smoked meat on the grill. Advertising emphasizes cook-out feature of meat products. BELOW: "Dig in!" Robert Tensfeldt, general manager and vice president of Stoppenbach Sausage Co., helps himself to sample of the company's "Bar-B-Cut" product at a sales meeting held recently.

## 'Eat Outdoors!' Is the Theme of This Smoked Pork Sales Campaign

**N**O BONES About It . . . 'Bar-B-Cuts' Make Better Barbecues" is the tongue-in-cheek sales line being employed by Stoppenbach Sausage Co., Jefferson, Wis., in its current unique smoked meat sales campaign.

The avowed objective of the program is to move the firm's packaged smoked picnics and Canadian bacon onto the outdoor grills within its market area.

The program is utilizing promotional material supplied free or at a nominal cost by The Cryovac Company, division of W. R. Grace & Co., Cambridge, Mass., along with

a recipe tag for a specially created sauce. Its aim is to take the smoked boneless pork items out of the summer sales doldrums and make them a lead item in the rapidly expanding outdoor cookery market. Furthermore, the drive is timely since pork is in good supply and the packaging-merchandising concept offers packers the possibility of moving it as a brand name specialty item—boneless meat ready for the grill.

At last week's sales kickoff, in which officials and representatives of the two companies promoting the national "Bar - B - Cut" packaged smoked pork product for outdoor

cookery outlined the program, the sausage kitchen's salesmen sampled the barbecued product. Everyone agreed that the product had taste appeal and, consequently, genuine merchandising possibilities.

R. M. "Babe" Berkley, sales manager at Stoppenbach, opened the meeting and introduced W. P. Sweeney, Cryovac representative, who outlined the program.

Since World War II, according to Sweeney, about 20,000,000 grills have been sold to cook-out enthusiasts who consume an estimated 40,000,000 lbs. of meat annually. To date, smoked pork products have enjoyed only a limited share of this growing market, he claimed. Total food store sales for outdoor grill cookery account for 28.3 per cent of July and August retail sales, with meat sales contributing 10.6 per cent of this total. However, the smoked meat share is small.

Yet there is no reason why a boneless rolled smoked packaged pork item should not stimulate greater use of the outdoor grill, Sweeney went on to say. Since the product is precooked, it requires little time to prepare—15 to 20 minutes. It lends itself to portion slicing; it is generally economical (for



CHECKING material used in the sales presentation are W. P. Sweeney (left), sales supervisor of Cryovac's Chicago district, and R. M. "Babe" Berkley, sales manager, Stoppenbach Sausage Co., Jefferson, Wis., firm.



ADVERTISING schedule to be used in support of "Bar-B-Cut" campaign is outlined by R. M. Berkley of Stoppenbach to informal, attentive sales group.

example, a pound of packaged butt yields eight  $\frac{3}{4}$ -in. slices).

Stoppenbach was one of the first sausage companies to take advantage of a special merchandising campaign outlined by the supplier to widen its share of the outdoor cookery market by offering a suitable meat cut and thereby expanding the total meat consumed during the summer months. Since there is a minimum of preparation and virtually no cleanup, boneless smoked pork has great appeal to the housewife, Sweeney said.

He showed the salesmen samples of the full-color poster point-of-sale material which has been made available to Stoppenbach. A large 22.5 x 14 in. poster features a natural-color display of smoked butt slices on a barbecue grill, along with the "Bar-B-Cut" slogan line and Stoppenbach brand mark, a big "S." He also showed the group a smaller 10 x 4 in. self-sticking show-case streamer.

Sweeney passed out samples of the grease- and moisture-proof recipe tags that will be affixed to each package of smoked products.

The ingredients used in making the barbecuing sauce are standard consumer condiments, Sweeney noted. The meat slices are marinated in this sauce for one hour prior to barbecuing. (The ingredients are dry mustard, ginger, cloves, brandy, brown sugar, molasses, vinegar and orange juice. Making the sauce requires only measuring and mixing.)

The group then saw a one-minute colored television commercial which is dubbed in with the sausage firm's sales slogan, "Stop N Buy Stoppenbach's." It also heard a 32-second radio jingle similarly tailored to carry the company's message.

After his presentation, Sweeney and several other representatives barbecued some of the firm's product while Berkley told his sales force the details of the promotion. The point-of-sale material was to be available for the following day and the salesmen were instructed to take the material and start their sales effort for the "Bar-B-Cuts" advertising campaign.

The TV film was to be played on the firm's four spots on its weekly sports program, "The Game of the Week," announced by Dizzy Dean and telecast by a Madison station. The jingle was to be played during the coming weeks over radio stations in Madison, Watertown, Jamesville and Beloit.

Robert Tensfeldt, general man-



W. D. McCulloch, district sales manager of Cryovac's Chicago district, designates R. M. Berkley, sales manager of Stoppenbach Sausage Co., as "barbecue king" and fits him with gear to celebrate the occasion.

ager and vice president, closed the meeting by urging the sales force to exploit new ideas in its market area.

Since the smoked butt and Canadian bacon were being featured as a specialty item, they could be moved at a price that would permit everyone—the packer, the retailer and the salesman—to earn a fair profit. The demand created by the campaign would strengthen the brand franchise which the company enjoys for many of its processed products in its sales territory, the president of the Wisconsin firm pointed out to the group.

## McCarthy Outlines 'Slip,' 'Block' Bag Properties

Processors of a wide variety of products are getting reduced efficiency from their packaging operations because the polyethylene bags they use have the wrong degree of "slip" and "anti-block" properties, according to Vincent McCarthy, director of plastics sales for U. S. Industrial Chemicals Co., New York City.

Slip, as defined by McCarthy, is the ability of one film layer to slide (horizontally) over another; blocking is the condition whereby film clings to itself and is difficult to pull apart (vertically). Both are highly influential on the speed of packaging, he emphasizes.

The firm has recently introduced a polyethylene resin which imparts to film a balance of slip and anti-block properties suited to packaging many products, McCarthy says. "By working closely with the bag supplier and testing films with varying slip and anti-block properties, processors can determine the ones which are most suitable for their specific applications," director McCarthy pointed out.

## Packaging Forum to Have 12 Seminars in November

Twelve information-packed seminars, as well as a discussion of the "do's" and "don'ts" of supermarket merchandising and warehousing, have been scheduled for the 21st annual national packaging forum of the Packaging Institute, to be held November 16-18 at the Statler-Hilton Hotel in New York City.

Other major events connected with the forum include the awarding of the Institute's annual citations to the company and individual with the most significant achievements in packaging technology during the past year, and the annual business meeting and election of officers for the Institute's 1959-60 year.

**Chevy's the biggest saver on tight, guaranteed hauling schedule**



**"Chevrolet trucks do better by us than any other truck that we've tried."**

—W. H. MERRILL, JR.,  
MERRILL MOTOR LINES,  
FORT WORTH, TEXAS



"If we miss our scheduled delivery times, we'll lose our contracts," says Mr. Merrill, whose firm guarantees on-schedule deliveries of perishable foods throughout Texas, Oklahoma and New Mexico. "Our Chevrolet trucks have never let us down."

"The big Chevrolet V8 we've got on the run from Oklahoma City has been terrific! It's got over 60,000 miles on it and all we've had to do to it is to change plugs. The maintenance cost on this V8 is only \$.002 per mile over a three-month period. Chevrolet trucks do better by us than any other truck that we've tried. They've got all the performance we or anybody needs."

Chevy, you'll find, is winning a lot of new boosters among food distributors, for a number of good reasons. Reasons like money-saving power, for instance. Chevrolet for '59 offers newly improved valve-in-head 6's that nurse a gallon of gas like nothing in trucks has before. Or big V8's for every Series that give you the shortest stroke design—the best saving design—in the field. And for the toughness that leads to low maintenance, Chevrolet's advanced chassis components are specially designed for the capacity to out-muscle the roughest kind of runs. For the latest in low-cost hauling equipment, see your Chevrolet dealer! . . . Chevrolet Division of General Motors, Detroit 2, Michigan.

**No job's too tough for a Chevrolet truck!**



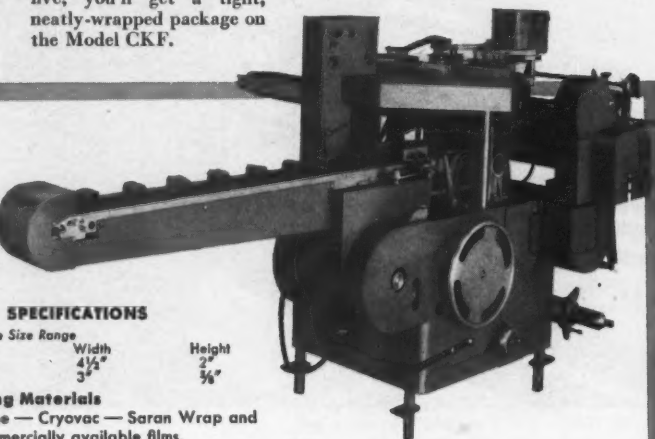


# LOOK

**only a card  
and Machine Wrapped  
at High Speed**

With the development of the Crompton & Knowles Model CKF-frankfurter wrapper you can now get maximum cost reduction and package attractiveness while wrapping at high speeds with the use of only a supporting card.

Regardless of whether you're wrapping four on four, five on five, or a single row of four or five, you'll get a tight, neatly-wrapped package on the Model CKF.



#### SPECIFICATIONS

##### Approximate Size Range

Length	Width	Height
Max. 6 1/4"	4 1/4"	2 3/4"
Min. 4"	3"	1 1/4"

##### Wrapping Materials

Cellophane — Cryovac — Saran Wrap and other commercially available films.

**Speed:** Drive Unit — Variable: 27-55 Packages Per Minute.

**Drive:** 1/2 H.P. Motor

**Floor Space:** 144" Long, 73" Wide, 55 1/4" High.

**Weight:** 1800 lbs.

**Feed Conveyor:** Standard Infeed Conveyor has 12 stations for feeding. Infeed Conveyor extensions available for extra feeding stations.

Furnished with automatic card feed, card ejector, code dater, size change parts, electric eye for preprinted films.

The new Model CKF high speed frankfurter wrapper.

#### Another C&K Machine...

The Model CKM — a versatile, automatic wrapper for luncheon meats and cheeses of all types at speeds from 30-65 complete packages per minute. Other C&K machines can handle your overwrapping and bundling needs or handle cans and cases.



Holyoke, Massachusetts  
Sales Representatives:  
Atlanta Cleveland Chicago  
Los Angeles St. Louis  
Berkeley, Calif. New York  
Toronto Montreal

## Special Week Proclaimed For TEX-IMP A Convention

"Texas Meat Industry Week," proclaimed by Gov. Price Daniel, will be highlighted at the annual southwestern-international convention and suppliers' exposition of the Texas Independent Meat Packers Association on Thursday through Sunday, August 20-23, at the Hilton Hotel in San Antonio.

All segments of the meat industry in Texas and six bordering states are expected to be represented at the convention. Industry members from Mexico and Central and South America also have been invited to the meeting.

"A Night in Old Mexico" and "A Night in Argentina" are among the many social events planned.

Member participation in discussions of about 40 subjects ranging from advertising to grub control and sausage production to political action is the goal of the formal program opening on Friday morning, August 21, according to Jim Camp, executive director. The subjects will be distributed among small groups of participants. Table chairmen will summarize the workshop discussions in reports to the general session Saturday morning.

The convention theme is "Strategy for Success Through Planning for Profit with the Forward Look."

Earlier in the week, many TEX-IMP A members are expected to attend the southwestern regional meeting of the National Hide Association opening August 19 in the same hotel.

## Georgia Packers to Meet August 28-29 in Albany

The semi-annual meeting of the Georgia Independent Meat Packers Association has been set for Friday and Saturday, August 28-29, at Radium Springs, Albany, Ga. The first day will be devoted to a golf tournament and dinner.

The "Break-Even Point" in meat packing plant operations will be discussed by Frank Thomas of Thomas Packing Co., Griffin, Ga., during the formal program on Saturday morning. Robert Redfearn of Redfern Sausage Co., Atlanta, who was a member of the party of meat packers who recently toured European plants, will report on the industry in Europe.

Other speakers will include Paul Zillman, director of the American Meat Institute department of livestock, and Earl Cocke, former national president of the American Legion organization.

**SLASH CURING COSTS**

**with**

**PRESCO FLASH CURE**

PRESCO FLASH CURE is an extraordinarily fast, thoroughly proven curing compound for hams, bacon, and other smoked products.

Meat packers, coast to coast, are cutting costs and increasing profits with this scientifically advanced cure. A trial will quickly convince you that PRESCO FLASH CURE will serve your best interests magnificently.



*Among the many products for meat processing  
originated in our research laboratories are the famous*

- PRESCO SEASONINGS
- PRESCO FLASH CURE
- PRESCO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

**PRESERVALLINE...HOME OF PRESCO PRODUCTS**

**MANUFACTURING COMPANY**  
FLEMINGTON • NEW JERSEY

*Since 1877*

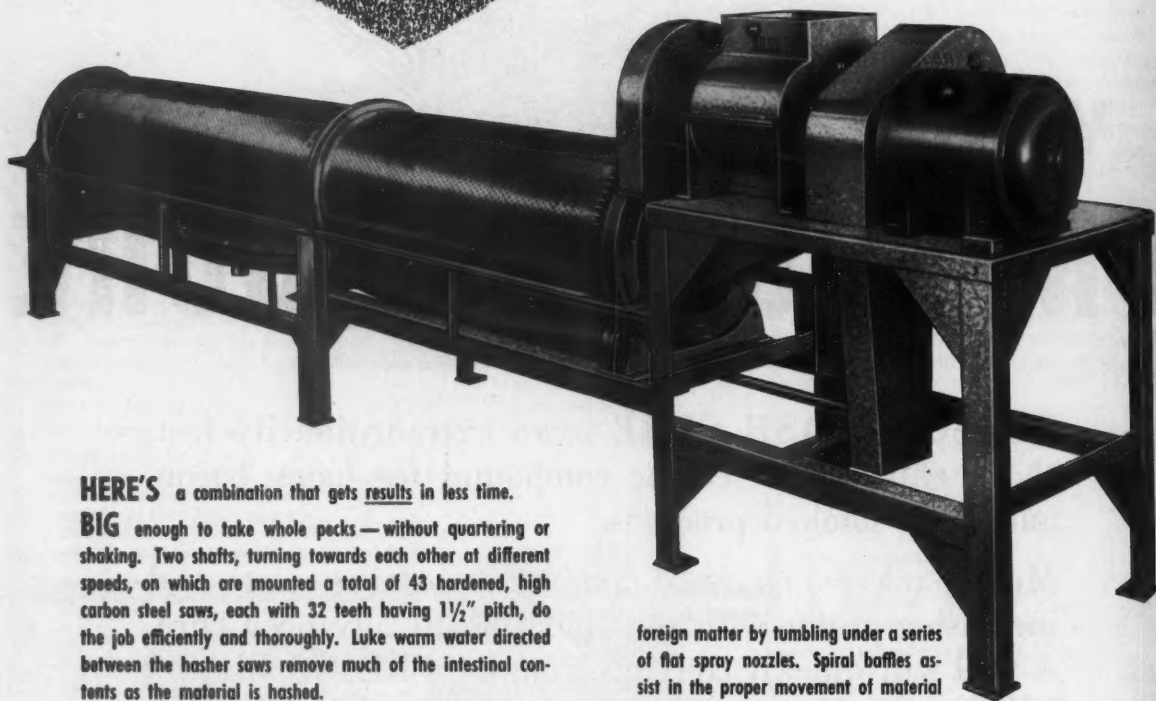
CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 12

THE NATIONAL PROVISIONER, AUGUST 8, 1959

# BOSS

- Takes whole pecks!
- No quartering or shaking!
- New economy of performance!

## WHOLE PECK HASHER and WASHER COMBINATION



**HERE'S** a combination that gets results in less time.

**BIG** enough to take whole pecks — without quartering or shaking. Two shafts, turning towards each other at different speeds, on which are mounted a total of 43 hardened, high carbon steel saws, each with 32 teeth having  $1\frac{1}{2}$ " pitch, do the job efficiently and thoroughly. Luke warm water directed between the hasher saws remove much of the intestinal contents as the material is hashed.

All parts, except shafts, drive gears, and saws, are of heavy welded construction, hot dipped galvanized after fabrication. Split housing roller bearings at each end of shaft permit shaft to be removed from machine with saws mounted.

Wash cylinders from 10' to 20' long made of heavy gauge perforated plates revolve slowly, washing material free of

foreign matter by tumbling under a series of flat spray nozzles. Spiral baffles assist in the proper movement of material through the cylinder.

Additional washer cylinder lengths, having separate motors, or driven from the first cylinder offer additional washing area for more rapid operation.

For complete specifications write for the new **FREE** catalog.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO





## MEAT INSPECTION

### GAO Suggests MID Train Inspectors More, Tighten Sanitation Enforcement

**E**stablishments operating under federal inspection can probably expect more strict enforcement of MID sanitary requirements with respect to their plants, more consistency in the sampling of their products, greater insistence on compliance with regulations and procedures, better-trained inspectors and, perhaps, a slight reduction in their bills for overtime.

Deficiencies in these areas were discovered by the General Accounting Office in a review of activities of the Meat Inspection Division, Agricultural Research Service, U. S. Department of Agriculture, and reported to Congress last month.

After noting that "for many of the activities examined, at the locations visited, we found no significant weaknesses," the report points out the need for strengthening certain procedures and practices.

**TRAINING:** "We found evidence," says the report, "that meat inspectors did not fully understand the technical regulations and procedures applicable to their assignments. . . . Supervisory reports by assistant directors on visits to field stations indicate that increased emphasis on the training of inspectors is necessary. A total of 69 reports covering visits to 255 establishments located in all sections of the country contained 31 comments by the assistant directors stating that inspectors were not familiar with the regulations, that meat was not being properly inspected, or that additional training of inspectors was necessary. For example, at five establishments visited by the southern area assistant director, it was reported that inspectors assigned to sausage departments were not fully informed on the procedures to be followed in the processing of sausage. Additional comments were to the effect that the inspectors were not sufficiently aware of the ingredients of the product, the labeling of sausage was not under control, and many product inspectors were in need of additional training."

After noting that MID officials recognize there is need for improvement in the overall training of inspectors, and that they hope this improvement will be effected through hiring higher-quality per-

sonnel, the GAO report suggests that a "vigorous, well-planned instruction program is necessary," involving more active participation by the Washington staff in training sessions for key field personnel, development of a program for systematic review of training accomplishments, and assistance for the head of each field station in developing a program for use of stand-by time for training.

**SANITATION:** "Unsanitary conditions have existed at many inspected establishments," says the report, "because resident inspectors and supervisors have not required conformance with laws and regulations governing acceptable standards of sanitation. . . . In our review at five field stations, we visited one or more inspected establishments under the jurisdiction of each station. Where an establishment uses a private water supply, procedures require that a report be made on the bacterial quality of the water at least once every six months. For one establishment we were unable to determine whether any analysis of the private water supply had been made since April, 1953. At two establishments we noted poor house-keeping; lack of cleanliness; and conditions which, according to 9 CFR 8 and the ARS Manual of Meat Inspection Procedures, are considered unsanitary. These conditions consisted of rusty pipes and condensation on overhead structures where prepared food was stored in open containers; traces of food particles on a low ceiling; cartons, containers, casings, and labels stacked in various locations throughout the plant; accumulations of trash in corners and out-of-the-way places; scraps of meat, paper and wood in a cage used to retain meat passed for cooking or refrigeration; cutting boards which were pitted and worn and contained holes and splits; and a dirty and oily overhead mechanism on an elevator used to haul meat carcasses. In each instance noted by us, the inspector in charge instituted corrective action."

"In addition to our observation at field stations, we reviewed reports made by the assistant directors on supervisory visits to field stations and inspected establishments. These

reports, covering each of the four regional areas, disclosed that the assistant directors found unsanitary conditions in 120 of the 255 establishments visited. A number of reports indicated disappointment with the lack of sanitation within the plants and recognition of the need to maintain a vigorous program of sanitation. In at least 10 instances, disciplinary action was recommended or contemplated against the responsible inspectors."

This section of the report ends:

"We believe that if instructions are adequate the existence of conditions as noted above would be eliminated by the proper discharge of inspection responsibilities. Our review of MID internal reports leads us to believe that some inspectors are unable to detect unsanitary conditions, or to get them corrected, because of inadequate training or supervision. In our opinion, placement of the inspection stamp on a disease-free carcass cannot be justified if, at the same time or subsequently, the carcass is subject to contamination by unsanitary equipment or handling within the inspected establishment."

The report notes that establishments operating under certificates of exemption are not being inspected as frequently as provided by MID meat inspection regulations. It also suggests that a need exists for the establishment of minimum frequency requirements on collection of product samples for analysis.

"We believe," says the report, "that the collection of samples should not be a matter of routine or adhere to any fixed schedule. However, we do believe that minimum standards of sampling should be established on a product basis."

The GAO took exception to a custom followed in some parts of the division of reporting stand-by time when such time does not fall within the inspector's normal hours of duty and when the inspector is not available for assignment elsewhere. The MID has already corrected the procedure in this respect.

#### Would Help Bar Diseases

A bill (S-864) to provide greater protection against the introduction and dissemination of diseases of livestock and poultry was passed by the U. S. Senate recently with committee amendments. The bill would increase the seizure authority of the Secretary of Agriculture, clarify his authority to restrict imports, increase authority for inspection and sanitary regulation, and provide injunction authority.

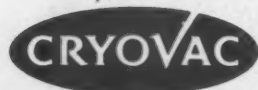
SUGARDALE PACKING CO. PRESIDENT  
LEO LAVIN SAYS:



**"THE EXTRA PROFITS WE MAKE WITH CRYOVAC  
HELP TO PUT ME IN THIS PICTURE!"**

"Putting our ring sausage in CRYOVAC gave us the tight, attractive package we needed to crack our major markets in the Cleveland and Pittsburgh

areas. CRYOVAC protection gave us better shipping and shelf life, even in summer, and has just about eliminated returns. No wonder our ring sausage sales are up 55%!"



**W. R. GRACE & CO.**

CRYOVAC Division, Cambridge 40, Mass. In Canada: 2365 Dixie Rd., Port Credit, Ontario

# Sugardale Packing expands coverage with ring sausage!

## CRYOVAC PACKAGE HELPS LEO LAVIN INCREASE SUGARDALE PROFITS IN HIGHLY COMPETITIVE MARKET

**BACKGROUND** — Sugardale Packing Company of Canton, Ohio, co-founded by Leo Lavin, his father Harry Lavin, and brothers William and Arthur Lavin, is one of the top four packers in its area today. In the face of aggressive competition, Sugardale has increased its territory and sales volume every year since it was founded! Today, it employs 595 workers and operates a fleet of 61 "reefer" trucks from its modern plant.



**OPPORTUNITY** — If there's one thing that can stymie an up-and-coming packer who wants to expand his markets, it's short shelf life on sausage products. The huge profit potential of the Cleveland and Pittsburgh areas was just out of Sugardale's reach — until CRYOVAC came along with a brand-new protective vacuum package. Naturally, Leo Lavin was interested. Working closely with the CRYOVAC Representative, he set up a series of in-plant packaging tests which proved the claims of better shelf life.

**PRODUCTION** — CRYOVAC technicians designed and installed a fast, efficient ring-sausage line — and even trained the operators. Built around modern, high-capacity CRYOVAC machines, the line was soon turning out sausage in volume for the Cleveland market.

**RESULTS** — The CRYOVAC Man followed through by selling Sugardale's sales force on the new package with a high-powered sales contest. Result? Sugardale enjoyed a sudden sales increase in the Cleveland and Pittsburgh areas. Ring sausage not only sold, but it sold without returns. Right now, sales on this item alone are up 55% and still climbing. And Sugardale is packing frankfurters, loaves, half hams — 30 different products — in CRYOVAC. Profits are up and losses are cut to the bone!

**SUGARDALE'S PARTNER-IN-PROGRESS** is one of a nationwide corps of meat-packaging experts who know the business inside out, from production to promotion, from pricing to packages. They're the men who'll be working for you when you put your products in CRYOVAC!

**YOUR PROFIT OPPORTUNITY** is here...with ring sausage in CRYOVAC! Get the full story on Sugardale Packing Co. . . . find out how CRYOVAC can help build your extra profits. Write Marketing Vice President, CRYOVAC Company, Cambridge 40, Massachusetts.



*Sparkling eye-appeal plus better shipping life spell bigger sales for Sugardale's ring sausage. And the tight, firm package builds brand identity, too.*



*Sugardale's spic-and-span fleet of 61 refrigerated trucks speeds the products to retailers as far east as Pittsburgh, as far west as Cleveland.*

**CRYOVAC**

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## Hog and Feed Tangle

(Continued from page 14)

signed to slow the rapid buildup in hog numbers and bring about a quick adjustment in production before farmers' income from hogs becomes critically low.

For seven consecutive years, the stocks of feed grain have increased and by October 1, 1959, will be nearly four times the level of 1952, which was considered to be about a normal carryover. This has occurred during a period when the number of grain consuming animal units was relatively large and the quantity of feed per animal unit was at an all-time high. It has occurred during a period when the population of the country was expanding at the rate of nearly 3,000,000 persons per year, and the consumption of meat and poultry, per capita, averaged above any other seven-year period since the turn of the century. Yet, surplus stocks of feed grain have accumulated at a rate of about 8,000,000 tons per year.

The present feed grain carryover will amount to about 75,000,000 tons by October 1, 1959. Practically all of this carryover is owned or under loan by the Commodity Credit Corporation. The annual excess production of feed grains and the magnitude of present stocks have become major problems.

The production of feed grains for each year from 1955 through 1958 was higher than for any previous year except 1948 (and the last two years were all-time records). Despite the fact that the government, through its price-support programs, has accumulated record surpluses, prices of grains have fallen rapidly. The price of corn fell from about \$1.72 per bushel before the new crop was available in 1952 to about \$1.16 during the same period in 1958.

**OUTLETS FOR FEED GRAIN:** Over 80 per cent of domestic feed grains are used for feeding livestock. The demands for feed grains for food, seed and industry normally account for about a tenth of total utilization. Exports, which account for the remainder, have varied from 0 to 7 per cent.

Cattle feeding is at an all-time high. However, the current buildup in cattle numbers will mean that there will soon be a greater supply of lower grade cattle on the market to compete with fed cattle. Under free market conditions, it is unlikely that cattle feeding will increase very fast in the face of rising pork output and later, rising total beef output. Cattle feeding remained practically constant from the end

of 1952 (5,762,000 head), when large marketings of lower grade cattle began, until the end of 1957 (5,867,000 head), after the cattle and hog cycles had turned downward, despite the fact that the supply of feed grains was large and increasing during this period.

Poultry production is also at an all-time high after a rapid increase during the last four years. However, with increasing red meat production, it is unlikely that the rate of expansion in poultry will be maintained over the next few years. . . .

One of the most probable outlets for part of the present large feed grain supply is the hog industry. This industry is already a big user of feed grains. About 80,000,000 hogs are produced for sale in this country each year. Usually about 450 lbs. of feed concentrate are fed for each 100 lbs. of live hogs, or about one-half ton per hog marketed. This amounts to about 40,000,000 tons of feed grain per year.

During the past year, under conditions which favored an expansion in hog production, numbers have increased rapidly. It is almost inevitable that the increase in hog production will result in an even larger percentage decrease in hog prices.

Large price reductions at retail are necessary to stimulate consumers to purchase the increased production. These price reductions are so large that the farmers actually receive less total dollars from the marketing of a large crop of hogs than they do from a small one.

Recent estimates indicate that a 10 per cent increase in hog production is associated with about a 25 per cent decrease in hog prices. The likely income depression resulting from the current increase in production is one of the big problems currently facing the hog industry.

**GRAIN VS. HOGS:** However, any sharp buildup in hog numbers could give consolation in one respect; it would mean larger disappearance of feed grains. The thought might be entertained that at a reasonable cost, a hog program could be established with the object of using up the surplus feeds within a short period of time. But there is little hope of this, even if production of feed grains were checked.

The two problems, one of huge grain surpluses, the other of low and cyclical incomes to hog producers, are diametrically opposed. Any attempt quickly to feed a substantial amount of the grain surplus through hogs would severely depress the hog industry, disrupt resources in the industry, and would likely be very costly to the government

because of political pressures to assist the distressed producers. On the other hand, any attempt to reduce hog production to raise prices in the short run would build grain stocks.

The carryover of feed grains on October 1, 1959, will be about 75,000,000 tons, or 55,000,000 tons more than a normal carryover. The approximately 80,000,000 hogs which are now produced each year consume about 40,000,000 tons of feed. This rate of production has grossed the farmer an average of about \$17 per cwt. during the last cycle.

If hog production were increased an average of 25 per cent to about 100,000,000 hogs per year, usage of feed would be increased about 10,000,000 tons per year. But if the recent relationship between hog production and prices continued, prices of hogs on a free market basis would fall approximately 60 to 65 per cent to average about \$7 per cwt. This would reduce annual gross farm income from hog marketings on the free market from the \$3,200,000,000 which it has averaged recently to about \$1,600,000,000, a reduction of about \$1,600,000,000 per year. And even at this rate of hog production, it would take about five and one-half years to reduce the present feed surplus to a level of 20,000,000 tons, assuming that the production of feed grains, beginning with the 1959 crop, were successfully adjusted to other demands so that there were no new additions to surplus. During these five and one-half years, gross income to hog farmers from the free market would be reduced about \$9,000,000,000 relative to the average hog income over the past few years.

To look at the problem from another angle, suppose the current surplus grain stocks were insulated from the market, that is, frozen at their present size of 75,000,000 tons. If this were done and if production continued to outrun utilization by about 8,000,000 tons a year, what would be the effects if the excess output were fed through hogs? This excess production would feed about 16,000,000 more hogs per year, increasing hog output 20 per cent. Prices of hogs would probably drop about 50 per cent, or from \$17 to \$8.50 per cwt. and cause gross farm receipts from hogs to decline to about \$1,900,000,000 per year.

**THE HOG PROBLEM:** From the year ending June, 1954, to the year ending October, 1956, federally inspected hog slaughter increased from 50,300,000 to 67,600,000 hogs. This was a 34 per cent increase in 28 months and occurred under peacetime conditions. It occurred

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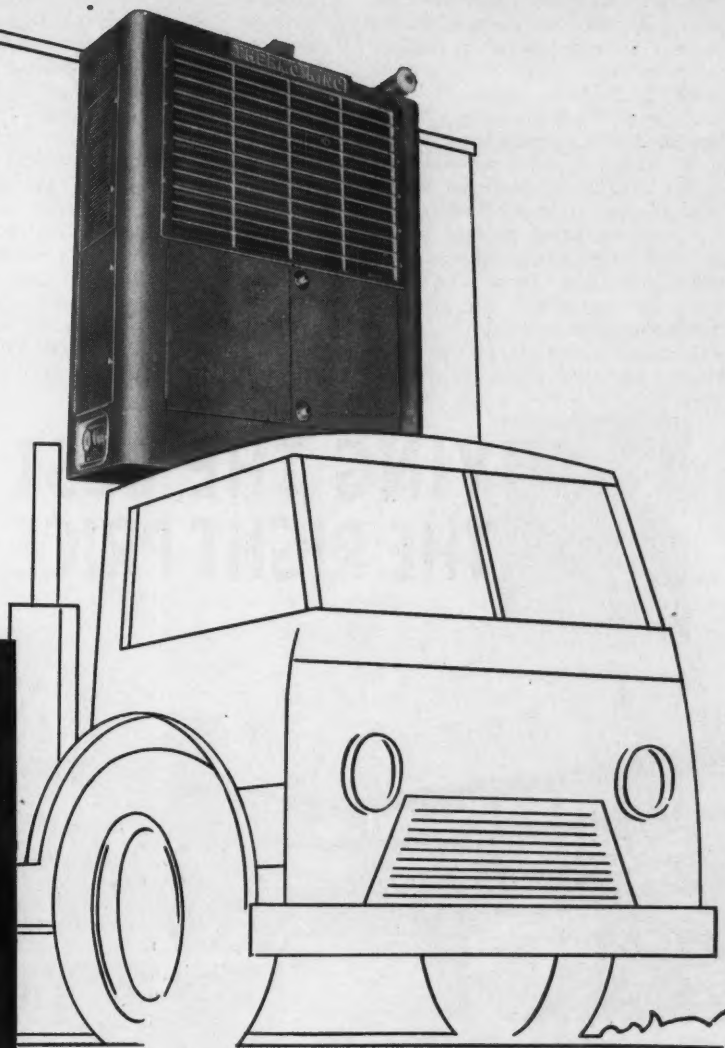
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with a feed grain carryover less than half the present size, during years of average feed grain production with grain prices above present levels and during years of relatively high beef production which furnished strong competition against pork. Under present conditions of record large stocks of grains, record large current grain production, record hog-corn ratios in 1958 (average 18.6; previous record was 17 in 1926), and less competition from beef, the ingredients for a rapid buildup in numbers exist.

Production changes of the magnitude indicated above can bring

violent changes in the free market prices for hogs. The annual average price received by farmers for hogs dropped from about \$23 during the year ending May, 1954, to about \$13 during the year ending July, 1956. Thus the price was nearly halved in 26 months. When the cyclical effects are compounded by the seasonality of production, even more fluctuation is observed. The farm price of hogs varied from a monthly average of \$26.40 in April, 1954, to only \$10.60 20 months later. Cash receipts from sales of hogs fell from an annual level of \$3,455,000,000 in 1954 to the considerably lower sum

of \$2,628,000,000 in the 1956 year.

**UNLESS U. S. STEPS IN:** Under free market conditions, the present expansion in hog breeding which began about January, 1958, will likely continue through at least part of 1960. Under conditions which did not appear to be any more favorable, if as favorable, to increasing hog numbers, the expansion in breeding during the last cycle continued for 26 months.

Marketings will likely peak during the winter and spring of 1960-61 and prices are likely to be near, and could slip below, prices of the 1955-56 winter low. A more level seasonal pattern of marketings may help keep prices from going extremely low during any particular month. But it is also possible that such a pattern could result in prolonged low prices for several successive months. At the bottom of the previous price cycle, the farm price of hogs was below \$12 only in December, 1955, and January, 1956. It is possible that in the current cycle, prices will be below \$12 for several months. . . .

The instability of production which tends toward cyclicalities not only has adverse effects on farm incomes, but it creates problems for market agencies, packers and consumers. Fluctuations in hog production undoubtedly cause the establishment of excess marketing and processing facilities. It probably results in such facilities being operated at other than optimum levels of efficiency much, if not most, of the time. It tends to cause earnings of packers and marketing agencies to vary rather widely, as they are presented with problems in trying to merchandise a perishable product with resources which cannot be made as flexible as pork production. A highly variable supply for retail distribution is also undesirable because of the possible effects it has on the demand for pork. The high prices which tend to follow unduly low prices cause consumers to turn to alternative foods with the probable result that pork has to fall again to unduly low price levels in order to attract back some of its former consumers.

Even though the outlook for hogs during the next 18 months is not bright, there will be strong and well-reasoned arguments to let the situation run its course without government interference: "The cure for 10¢ hogs is 10¢ hogs." Nevertheless, as numbers build up and prices decline, pressures for government action will probably intensify. The peak of production is likely to come

[Continued on page 42]

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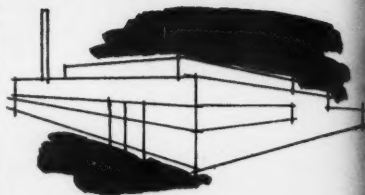
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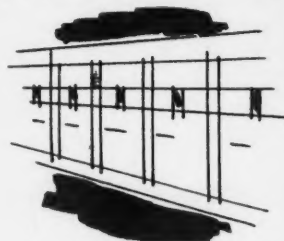
Industrial Conveyor Division  
ALBION, MICHIGAN



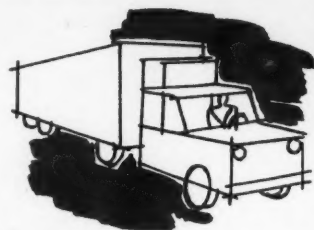
Overhead cooling for cooked or heated products saves time, handling and floor space. Wendway is unaffected by temperature extremes.



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THE NATIONAL PROVISIONER, AUGUST 8, 1959



## "We Pull Our Truck Temperatures Down 40° with Just a 3-Minute Blast of CO<sub>2</sub>!"



"Even on the hottest summer days, we ship with confidence," says Robert F. Scott, plant superintendent of Home Packing Co., Terre Haute, Indiana. "CO<sub>2</sub> knocks off original loading heat, and cools the trucks to a point where the refrigerator units can take over. The whole operation takes only three minutes, using just a single horn to shoot in the CO<sub>2</sub>; that's why we have CO<sub>2</sub> in manifold installations in all 35 of our trucks."

### DISCOVERS EASY-TO-USE CO<sub>2</sub> SAVES MONEY, TIME, SPACE, LABOR

"On rail cars, we get the same results. When we're finished loading a car of pork loins, the temperature is about 46°. A 3-minute blast of CO<sub>2</sub> from a single horn brings the temperature of the whole car down to 25°! This is the kind of performance we need on those hot, 90-plus days."

"The quick, easy operation with CO<sub>2</sub> saves time and labor for us . . . and that's money in our pockets!"

### COOLS 600 POUNDS OF SAUSAGE IN 45 SECONDS

"Shipping isn't the only place that CO<sub>2</sub> helps us," Scott adds. "We installed CO<sub>2</sub> horns on our sausage grinder; in

45 seconds a complete batch of ground sausage (600 pounds) was perfectly cooled. Again, here was time-saving, labor-saving operation that saved us money."

### CO<sub>2</sub>—IDEAL FOR YOUR OPERATION

Here are just a few of the places where fast-acting CO<sub>2</sub> can save time, labor and money for you:

Canning	Storing	Truck Precooling
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Whatever your cooling needs are, Liquid's application engineers can answer them for you. Contact us today!



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## Leading packers select Du Pont cellophane



for sparkling transparency, correct protection



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Oscar Mayer & Co., packers with a 76-year tradition of quality products, find that *versatility* is the key requirement for a packaging film. That's why their choice is cellophane. It offers their products "tailored" protection, mouth-watering visibility . . . and performs efficiently, at low cost, on high-speed packaging lines.

Another reason why Oscar Mayer & Co. selects Du Pont cellophane: Du Pont works closely with meat packers to keep

abreast of changing consumer preferences. This helps assure success for new products and new merchandising techniques . . . helps increase sales.

When selecting a material to meet your packaging requirements, consider *all* the advantages of cellophane. For complete details, contact your Du Pont Representative or Authorized Converter of Du Pont cellophane. E. I. du Pont de Nemours & Co. (Inc.), Film Dept., Wilmington 98, Delaware.

**SPECIFY DU PONT** cellophane by code designation when you order. LSAD and MSAD-86 are among the films tailored to meet specific needs of meat packaging.

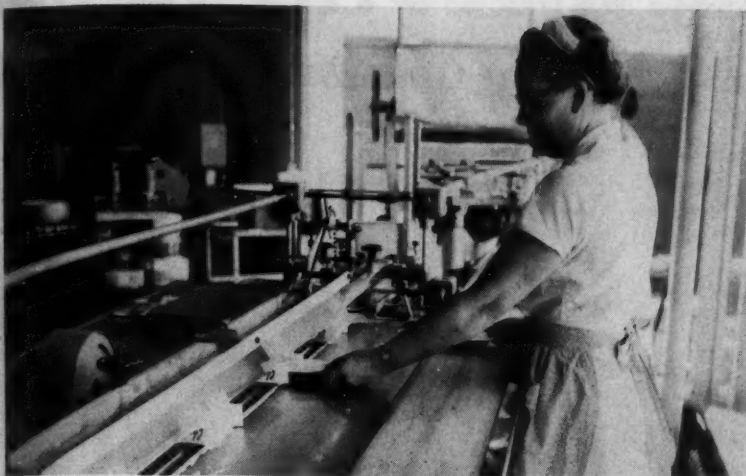
**DU PONT**  
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Good packaging is good merchandising . . . the most effective packaging material is cellophane

## A Packaging Feature



SPECIALLY compounded cold water wax and new food board, adhesive and machine are components of packaging process for frozen food cartons. Method is said to reduce the number of operating personnel required for the job.

## Wrapperless Carton for Frozen Foods Designed for Low Temperature Handling

A "wrapperless" frozen food carton that is completely sealed and reportedly will remain sealed at temperatures down to  $-50^{\circ}\text{F}$ . has been developed by The Weyerhaeuser Co., Kieckhefer-Eddy division, Chicago. Among the products being packaged in the container are ham dinners and beef pies.

Advantages claimed for the new carton, called "Polarpac," include: 1) elimination of overwrapping machinery; 2) reduction of operating personnel; 3) low cost, easy-to-use adhesive, and 4) maximum moisture vapor protection. Each of the com-

ponents of the package was developed specifically to meet the requirements of the packager, the retailer and the consumer, according to the firm.

The new "Polarpac" machine features an automatic carton infeed, which is regulated by the filler at a touch; an automatic or manual product infeed, and a built-in sealing unit. It can be switched to handle a different-sized carton in approximately 10 minutes.

The new development prints the adhesive, which is ready to use without mixing, over the cold water

waxed carton and uses the wax as an agent to flow the adhesive into the fibres along the flaps of the carton. This process not only seals the carton completely, but is said to provide the package with greater rigidity, stability and structural strength. The firm says that all ingredients of the board, adhesive, wax and inks have approval of the Food and Drug Administration.

The packaging method offers copy reproduction using full-color lithography, as well as six fully printable panels for product identification and sales appeal. The carton has a built-in opener device. Another advantage of the "wrapperless" package, according to the manufacturer, is that food preparation instructions cannot unintentionally be removed or torn from the carton.

Weyerhaeuser says its new cold water wax, which is used in manufacturing the cartons, "bends" as cartons are folded and sealed and also acts as a vehicle for carrying the adhesive to virtually all corners of the container.

The food board contains a special "anti-freeze" additive which prevents the board from becoming brittle at depressed temperatures, the manufacturer claims. The board is said to be treated for maximum waxing characteristics and can be varnished, lacquered or film laminated, as desired.

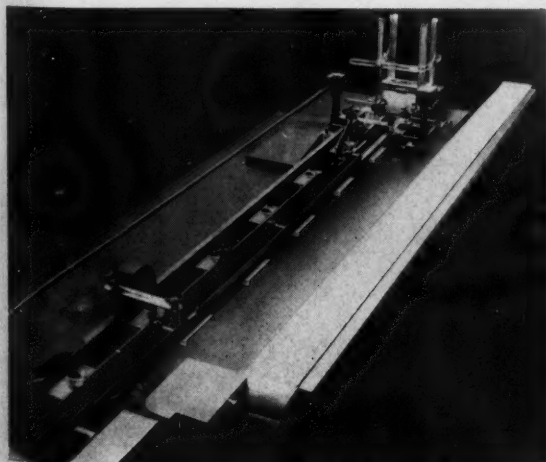
## 20th State Is Certified In Brucellosis Program

First word that Oregon has become the 20th state to be declared a modified-certified brucellosis area by the U. S. Department of Agriculture arrived at the state capital in Salem in a congratulatory telegram to Frank McKennon, director of the State Department of Agriculture, and his staff.

Dr. R. J. Anderson, director of the USDA Animal Disease Eradication Division, wired:

"Oregon joins 19 other states, Puerto Rico and the Virgin Islands that have previously achieved this important step toward bovine brucellosis eradication. The attainment of this status demonstrates to the nation that state and federal agencies working cooperatively as a team can deal effectively and efficiently with animal disease eradication problems and should establish a standard in those states remaining to be certified."

Modified-certified status means that not more than 1 per cent of the cattle nor more than 5 per cent of the herds in the state are infected with the disease.



PACKAGING machine for "wrapperless" frozen food carton features automatic carton infeed, automatic or manual product infeed, in addition to built-in sealing unit.

# SAUSAGE INDUSTRY TO GET

*Staged by Visking, Coca-Cola and Inland Steel in*

## TasteMates

*A Sales-Stimulating, Related-Item Promotion!*





# ET GIANT OCTOBER PROMOTION!..

el in cooperation with the National Canners' Association

## Retail Trade Hails Unique Store-Wide Related Items Push for Skinless Franks and Sausage

Condiments will sell franks . . . canned goods, dairy products and dry foods will sell sausages! Virtually every purchase—from fresh vegetables to eggs—will help sell the products of participating companies in one of the most detailed and well-coordinated promotions ever staged on behalf of the sausage industry.

## Big Names Go To Work For Sausage Makers

With the sales-stimulating name "TasteMates", the big October promotion requires a minimum of effort on the part of processors—and offers what the retail trade has already described as exactly the kind of promotion that chains and independents want. Three of the nation's top names—Visking, Coca-Cola and Inland Steel, working with the National Canners' Association, have gone "all out" in backing the "TasteMates" promotion.

## Big National, Local Advertising



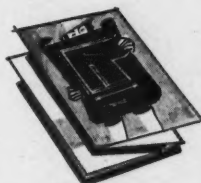
Forceful, sales-stimulating advertising will bring "TasteMates" to over 15,000,000 readers throughout the nation in the October 3rd issue of the *Saturday Evening Post*. A full-color page-and-a-half ad will show "TasteMates" recipes dramatically illustrated in four colors. Each recipe has as its key ingredient either skinless franks or other sausage items.

## In Local Markets—Additional Thousands of Consumers Will Be Stimulated by the "TasteMates" Promotion



Another full page, full-color "TasteMates" advertisement will be featured in the October issue of *Everywoman's Family Circle*—the local store-distributed magazine that reaches over 6,000,000 shoppers.

## Your Way Has Been Paved By Unique "Blue-Print" To Trade



A detailed, step-by-step six-page insert in September *Food Topics* magazine shows chains and independents everywhere how they can best promote "TasteMates" and use skinless franks and other sausage items to help increase over-all store profits.

## Complete "TasteMates" Promotion Kit Ready For Your Use



Colorful "TasteMates" meat case channel strips and shelf-talkers for other departments in the store cross merchandise *your items!* "TasteMates" recipe booklets—each recipe calling for one of *your items*—will be used as bottle toppers on Coca-Cola packs. "TasteMates" window banners and over-the-wire hangers will direct traffic and sales to *your items*.

**TO TAKE ADVANTAGE OF THIS UNPRECEDENTED OPPORTUNITY FOR YOUR BRAND, GET FULL DETAILS FROM YOUR VISKING TECHNICAL REPRESENTATIVE TODAY**

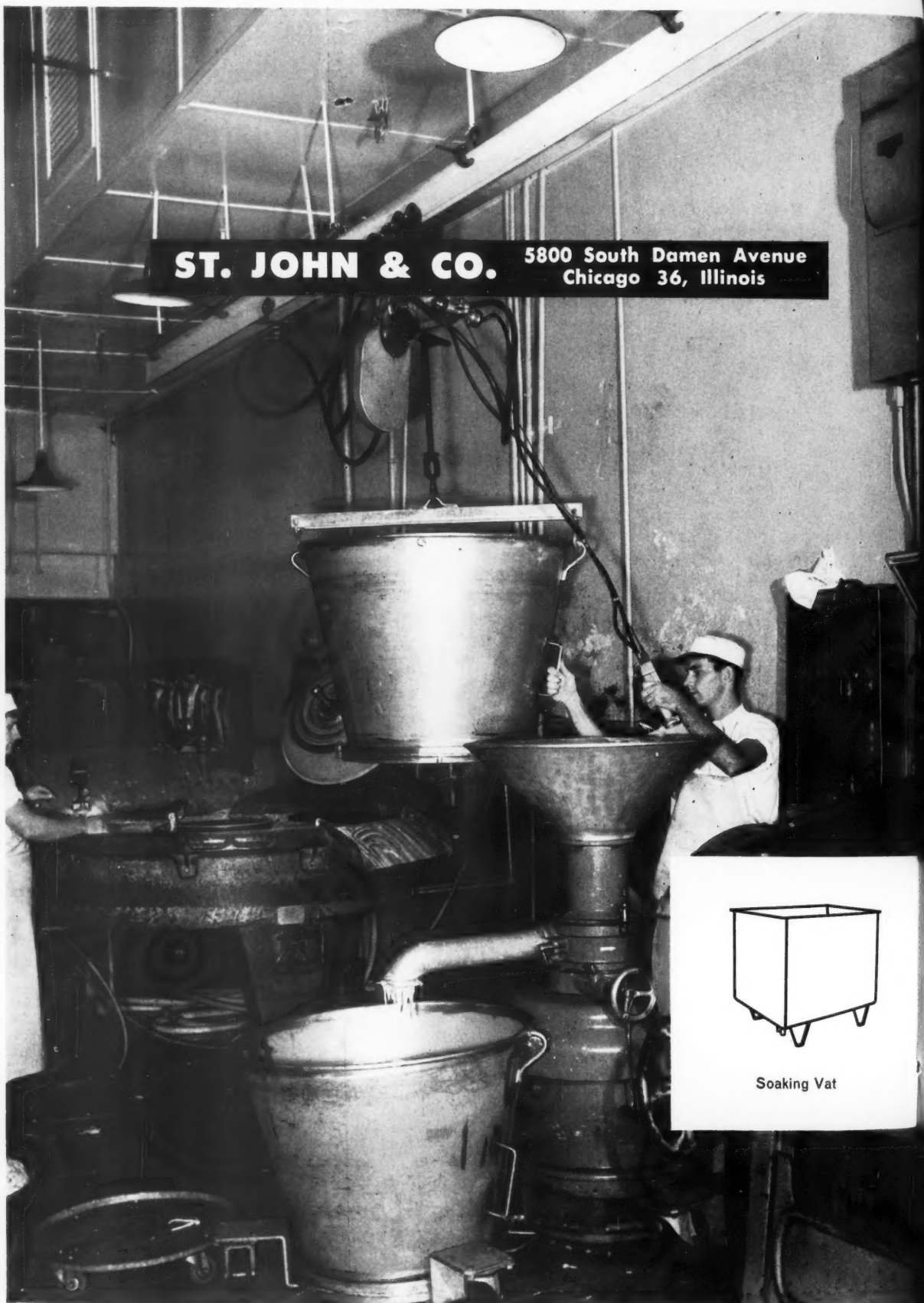
## VISKING COMPANY

DIVISION OF UNION CARBIDE CORPORATION



6733 West 65th Street, Chicago 38, Illinois/In Canada: VISKING COMPANY DIVISION OF UNION CARBIDE CANADA LIMITED, Lindsay, Ontario/VISKING and UNION CARBIDE are registered trademarks of Union Carbide Corporation.

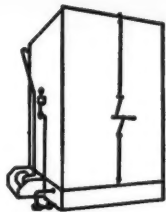
**ST. JOHN & CO.** 5800 South Damen Avenue  
Chicago 36, Illinois



Soaking Vat



Lavatory and  
Sterilizer



Process Cooker



Ham and Sausage  
Cook Tank



Meat Bucket



*These top structural  
designers could be working on  
your packaging projects*



Whenever you say the word, some of the finest designers in the business will go to work on your packaging. This offer is part of a Fibreboard program designed to help you make the best possible packaging decisions.

Today you can get help from experts in market analysis, structural design, graphic design, package testing, and equipment engineering just by calling Fibreboard. Qualified specialists in each of these fields will work with you, your package consultant, or advertising agency whenever you like.

This new, broader concept of packaging service can help you find new ways to package your products better, more efficiently, at lower cost. Use it. And once your packaging decision is made, let Fibreboard produce your folding cartons and shipping cases in the West's largest, most modern facilities.

Phone or write today for all the help you want!

**FIBREBOARD**  
PAPER PRODUCTS CORPORATION  
San Francisco





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ing

Lightweight Stunner is easily operated with one hand.



Model 412 Penetration Stunner. Retracting penetrator rod is shown in extended position.



## One-hand operation...with the New Remington Humane Stunner

**Powder-actuated retracting penetrator  
Instrument stuns animals instantly, painlessly  
...economical to operate**

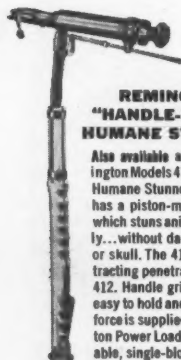
The new Remington Model 412 Humane Stunner is designed for easy, one-hand operation—cartridge-powered for one-blow penetration stunning. This compact, lightweight stunner can be loaded, positioned and discharged in seconds. It is ideal for use in narrow knocking pens, restricted work areas and shackling pens.

Stunning force is supplied by inexpensive 22 caliber Remington Power Loads, color-coded for quick identification. Five different loads are available, giving exact power needed

for stunning cattle, calves, sheep or hogs. No expensive compressors, air hose, electric wires or additional equipment needed. Positive retracting penetrator will not lodge in the animal. There is no danger of tool or knocker being pulled into the pen.

Light in weight, simple and safe to operate, the new Remington Humane Stunner requires little physical effort to use...permits knocker to maintain speed and accuracy.

We'll gladly supply more information and can arrange a demonstration of the tool.



**REMINGTON  
"HANDLE-MODEL"  
HUMANE STUNNERS**

Also available are the Remington Models 411B and 411C Humane Stunners. The 411B has a piston-mounted knob which stuns animals instantly...without damage to hide or skull. The 411C has a retracting penetrator, same as 412. Handle grip makes tool easy to hold and use. Driving force is supplied by Remington Power Loads for dependable, single-blow stunning.

## Remington HUMANE STUNNER

Remington Arms Company, Inc., Bridgeport 2, Conn.

Remington Arms Company, Inc., Bridgeport 2, Conn. M-7A

Please send more information about the new Remington Humane Stunners ☐. Please arrange a demonstration ☐.

Name  Position

Company

Address

City  Zone  State

duced, this would average 200 units per county," Bell said.

Two successful hog producers, David L. Swall of Tulare and Frank Woodill of Vina, described layouts and methods which have brought them success.

"Our ultimate goal," said Swall, "is to wean 10 pigs per litter with 100 head of sows, have a feed conversion of 3 lbs. of feed to 1 lb. of pork, make market weight in 135 days and have all market hogs grade No. 1!"

J. Earl Coke, vice president of the Bank of America, representing the California Bankers Association, said the private banks and credit agencies in the state will finance any sound hog operation.

The controversial subject of integration was virtually ignored at the meeting. Nearest reference was made by Hoelle when he said feed companies are not interested in financing increased hog production although they will assist in obtaining credit from banks and credit agencies, if asked to do so.

"Financing is for your banks and credit agencies," Hoelle said.

### Hog and Feed Tangle

[Continued from page 28]

during the 1960 election campaign and it is only realistic to expect wide discussion of the problem. Careful thought needs to be given now to the question of what the objectives of government action should be and how they might be achieved.

Governmental buying and surplus disposal programs are almost certain to be proposed as hog prices skid. These are essentially transfer payments from taxpayers and consumers to hog producers. However, it is difficult to find outlets for such purchases. Any large amount of disposal in the domestic market would probably have some adverse effect on the normal demand for pork. It is difficult to dispose of any large amounts in foreign markets without creating diplomatic problems. Such a program would not be effective in bringing about an adjustment in hog production; nor would it likely be of such magnitude as to have any material effect on producers' incomes.

**DIRECT PAYMENTS BEST PROMISE:** If governmental action is to be taken, it would appear that direct payments to farmers offer the best promise of dealing with the currently developing short-run hog problem. A direct payments program on lightweight hogs, properly conceived and administered, could accomplish the primary ob-



# The Happy Combination for Flavor and Color



## GRIFFITH'S REGAL SEASONINGS

Containing color stabilizing Sodium Iso-Ascorbate



### DEVELOP ALL THE COLOR

Cure with PRAGUE POWDER—made or for use under U.S. Patent Numbers 2668770, 2668771, 2770548, 2770549, 2770550, 2770551. Brings out all the best color quality in the meat, safely.

For unbeatable quality and uniformity of flavor, *with stabilized color*, use REGAL SEASONINGS in wieners. Every blend of these ever-uniform seasonings contains Sodium Iso-Ascorbate, the effective color stabilizer. It checks oxidation in the chopper. Reduces shrink and time in smokehouse. Cuts cost!—increases yield! The Griffith man will serve you with a REGAL SEASONING for local tastes.

## REGAL IS THE NAME FOR COLORFUL CURES, TOO...

The Sodium Iso-Ascorbate Cures So Unique, Patents Were Granted

\*Manufactured with or without Spice Flavors

U.S. Patents No. 2,828,212 and 2,823,132



# Griffith

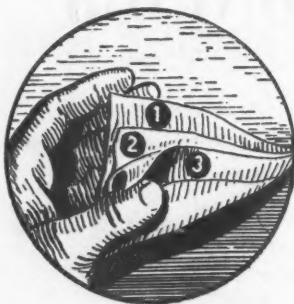
THE GRIFFITH LABORATORIES, INC.

CHICAGO 9, 1415 W. 37th St. • UNION, N. J., 855 Rahway Ave. • LOS ANGELES 58, 4900 Gifford Ave.

# New LUSTER for HAMS and BACON

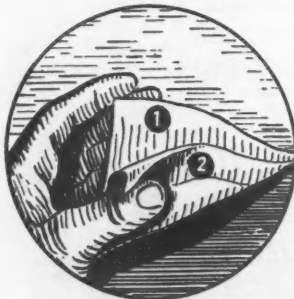
## Patapar® Luster Parchment PRE-COMBINED WRAPPERS

Glamour, sales appeal, protection... and *economy* at the same time is offered by the new series of Patapar Luster Parchment wrappers. These pre-combined wrappers are complete units bound together at one edge by adhesive. You do no collating. There is no waste motion — no need for two or three paper inventories. Here is real economy!



### Paterson TRIP-L-WRAP®

1. Outside printed wrap of Patapar Luster Parchment — high wet-strength, grease-resisting.
2. Middle sheet of Paterson Sorb-Pak.
3. Inside grease-proof barrier of Patapar Vegetable Parchment.



### Paterson DU-L-WRAP®

1. Outside printed wrap of Patapar Luster Parchment — high wet-strength, grease-resisting.
2. Inside sheet of Paterson Absorbent or Sorb-Pak.

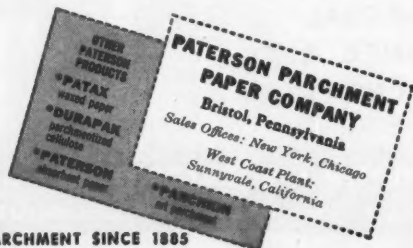
*Different combinations of other Paterson papers also available*

We will reproduce your present wrapper design, or if you wish, we will design a new and colorful wrapper for you.

For details and samples, write us on your business letterhead. Mention Patapar Luster Parchment and tell us your requirements.

**Patapar**  
VEGETABLE  
PARCHMENT

HEADQUARTERS FOR VEGETABLE PARCHMENT SINCE 1885



jectives. It would supplement producers' incomes; and by being applicable only to lightweight hogs, it would reduce the total potential pork which would normally be marketed from the available hogs, and thus of itself tend to raise prices and reduce the amount of subsidy.

It would reduce lard production and provide leaner pork to consumers, which could result in an increased demand for pork. It could be set up and be put into effect in a relatively short time, and would be readily understood by those involved. While it would lower the utilization of feeds in the short run, by tending to smooth the fluctuation in production, the amount of grains consumed over the entire cycle should be as high as if the free market ran its course. . . .

It is our thought, however, that this would be a stopgap program to meet an emergency situation. It is aimed at encouraging a more orderly adjustment in hog numbers and supplementing hog income over a short period. It would not appear that a seasonally adjusted base price or restriction of payments to meat-type hogs would aid in either of these objectives in the short run, but would only complicate the administration of the payments. It might be argued also that the payment should be triggered by the hog-corn ratio rather than by a fixed base price; or at least, that the hog-corn ratio should be used in conjunction with a base price in determining when payments should be made. However, most of the corn fed to hogs is fed on the farms where the corn is produced, and if the price of hogs goes to a low level, hog farmers would probably need assistance even if the hog-corn ratio were above a prescribed level. Also, it appears that at the turning point of the last cycle, the adjustment in numbers was more closely tied to the price level of hogs than the hog-corn ratio.

The cost of the direct subsidy program can only be roughly estimated. If 90,000,000 hogs are marketed and this causes hog prices to decline to \$11 per cwt., the total gross income to hog producers on a free market basis would be about \$2,100,000,000. Assuming that the cost of raising hogs, exclusive of the cost of labor and management, was \$10 per cwt., the net return to farmers would then be \$200,000,000. If hogs were supported at \$12.50 and two-thirds of the hogs were marketed under 200 lbs. so as to be eligible for the subsidy, nearly \$200,000,000 would be spent during the year in support to producers.



Let DREHMANN install a BRICK FLOOR while your plant is operating!

No trouble, no fuss, and you'll have sanitary, easy-to-keep-clean brick flooring that withstands high impact-moisture-acids-alkalies-and other corrosives for many, many years.

Many DREHMANN-installed floors are more than 30 years old! You get 88 years of floor-installation "know-how" when you let DREHMANN do the job.

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THE FLOOR



FOR  
MODERN  
INDUSTRY

Originators of Brick Floors  
Established 1869

**DREHMANN**  
—BRICK FLOORS—

**DREHMANN PAVING & FLOORING CO.**  
Gaul and Tioga Streets • Philadelphia 34, Pa.  
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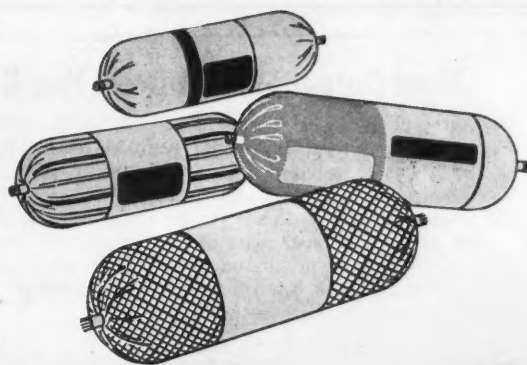
**HYGRADE'S**

BEEF • VEAL • PORK • LAMB  
• ALL BEEF FRANKFURTERS  
• Complete line of SAUSAGE AND SMOKED MEAT  
• WEST VIRGINIA SMOKED HAM  
• CANNED HAMS and PICNICS

**Let us work with you...**  
INQUIRIES WELCOME AT ANY BRANCH OFFICE  
**HYGRADE FOOD PRODUCTS CORP.**

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16

THE NATIONAL PROVISIONER, AUGUST 8, 1959



## YOUR PRODUCT SELLS FASTER IN "CHUB" PACKAGE

Kartridg-Pak's automatic machine makes  
complete Chub packages in sizes from 4 to 16 oz.

**Now packages bulk pork sausage**

**Forms, fills, and closes over 1800 packages per hour  
Continuous—Automatic**

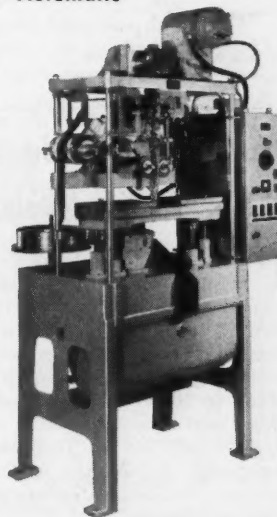
Makes a uniform, attractive package which means more impulse sales—more repeat sales for your product. And it's a convenient package for consumers to use. Gives added protection to your product.

Forms the package from flat roll stock thermoplastic film—saran, polyethylene, and others. Machine automatically closes package ends with wire clips made from roll stock wire.

Printed or plain film can be used. Package identification can be made by use of printed film, or by attaching attractive band labels.

Less total film and less labor are required with this automatic machine which means lower production costs. Flat film results in reduced film costs. Only one operator needed.

Machine accurately meters a semi-viscous product to control weight.



Floor space is saved. Machine is compact. Size 4 ft. wide x 3 ft. deep x 7 ft. high.

Low upkeep and maintenance are assured by the experience of present users.

**Kartridg-Pak Machine Co.**

1241 NORTH SEDGWICK, CHICAGO, ILLINOIS

Telephone MOhawk 4-2020



# ALL MEAT . . . output, exports, imports, stocks

## Meat Output Shade Lower; Hog Kill High

Meat production under federal inspection for the week ended August 1 at 388,000,000 lbs. was down a shade from 389,000,000 lbs. for the previous week, but it was about 9 per cent larger than the 356,000,000 lbs. produced in the same week last year. The decrease in total meat output was due to the lower average cattle weight, as slaughter was steady with that of the week before and last year. Slaughter of hogs rose by about 15,000 head for the week and numbered about 191,000 head, or 19 per cent above that for the same week last year. Estimated slaughter and meat production by class appear below as follows:

Week Ended	BEEF		PORK	
	Number	Production	Number	Production
	M's	Mil. lbs.	(Excl. lard)	
Aug. 1, 1959	345	200.4	1,195	165.5
July 25, 1959	345	204.6	1,180	162.7
Aug. 2, 1958	345	194.7	1,004	138.0

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production	Number	Production	
	M's	Mil. lbs.	M's	Mil. lbs.	Mil. lbs.
Aug. 1, 1959	82	10.8	245	11.0	388
July 25, 1959	82	10.8	245	11.0	389
Aug. 2, 1958	96	12.9	226	10.1	356

1950-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)				
Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Aug. 1, 1959	1,020	581	243	138
July 25, 1959	1,040	593	242	138
Aug. 2, 1958	999	564	241	137

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Aug. 1, 1959	235	132	94	45	...	31.8
July 25, 1959	235	132	93	45	...	41.5
Aug. 2, 1958	239	134	94	45	13.5	32.6

## World Meat Production Shows Slight Gain Last Year; N.&S. America Volume Down; Other Continents Up

PRODUCTION of meat in 44 countries of the world last year totaled about 95,534,000,000 lbs., according to the Foreign Agricultural Service. This volume represented an increase from 95,059,000,000 lbs. produced in 1957, and a gain of about 17 per cent from the 1951-55 average of 81,704,000,000 lbs. Declines were registered in North and South America, while production rose on other continents.

Volume of production in North America amounted to 30,084,000,000 lbs., compared with 31,105,000,000 lbs. in 1957. Production of meat in South America totaled 11,328,000,000 lbs. in 1958 for about a 9 per cent decrease from 12,389,000,000 lbs. the year before.

European countries, excluding the Soviet Union, produced a total of 33,474,000,000 lbs. of meat for a small increase from 32,854,000,000 lbs. in 1957, while volume of output in the USSR was placed at 12,240,000,000 lbs. for a 13 per cent gain from

10,840,000,000 lbs. produced in 1957. Production of meat in other sections of the world, although comparatively small, was mostly up from 1957.

Of the total world meat production for 1958, 48,359,000,000 lbs. were beef, down from 49,879,000,000 lbs. in 1957; 38,732,000,000 lbs. were pork, up from 37,293,000,000 lbs.; 7,872,000,000 lbs. were mutton, lamb and goat meat, up from 7,328,000,000 lbs. in 1957.

The USSR reported gains in production of all classes of meats for the year.

### MEAT PRODUCTS GRADED

Meat and meat products graded or certified as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

	June 1959	May 1959	June 1958
Beef	575,684	535,022	538,092
Veal and calf	16,189	13,857	16,986
Lamb, yearling and mutton	17,173	17,558	18,595
Totals	609,046	566,437	573,673
All other meats, lard	11,830	11,910	11,546
Grand totals	620,876	578,347	585,219

## Set Hearings On Proposed Beef Marketing Order In Colorado

Preliminary hearings on the proposed beef marketing order for Colorado will begin in late September, it was decided at the recent annual meeting of the Colorado Beef Council in Denver.

Dave Rice, secretary of the council, said 10 hearings would be conducted by the Colorado Department of Agriculture to study proposed changes in the tentative order and to take testimony for and against the proposal. "This will be the last call for changes," Rice explained.

Following the first hearings, results will be analyzed and the final marketing order drafted. Educational meetings on the bill will be held in each major livestock producing county in the state, Rice said.

The proposed marketing order provides for an assessment of up to 10 cents per head on cattle sold for beef purchases. Under law, money collected can be used only for research in marketing beef and beef cattle, and the promotion of beef products. Approval by two-thirds of the voting beef producers representing two-thirds of the cattle in the state is required before the order can be put into effect.

### BRITISH MEAT IMPORTS

United Kingdom bacon imports by country of origin, and imports of other meats by kind for the first six months of 1957, '58 and '59 were reported by British sources in tons as follows:

Country	January-June		
	1957	1958	1959
<b>BACON</b>			
Union S. Africa	583	625	167
Other Commonwealth	5	429	1,062
Irish Republic	3,680	14,169	9,396
Sweden	1,337	4,717	3,845
Denmark	108,105	115,682	115,987
Poland	25,576	23,970	24,010
Netherlands	18,993	14,326	9,278
All Others	998	1,003	2,417
TOTALS	159,277	174,921	166,162
<b>FRESH MEAT</b>			
Beef and Veal	221,219	179,589	161,374
Mutton and Lamb	209,014	196,100	207,032
Pork	14,523	10,603	5,750
TOTALS	444,756	386,292	374,156
<b>TONGUES AND OFFAL</b>			
Type			
Beef—			
Tongues	3,117	2,551	2,876
Other	17,783	15,296	14,260
Veal	842	942	887
Mutton	2,140	2,572	2,441
Lamb	8,033	7,565	7,615
Pork	4,520	4,864	6,283
Rabbits	4,756	5,687	4,642
TOTALS	41,191	39,477	38,774
<b>CANNED MEAT</b>			
Type			
Beef Tongues	3,938	3,484	2,782
Corned Beef	30,397	28,642	20,236
Other Beef	14,686	15,803	17,375
Veal	1,471	1,602	1,113
Corned Mutton	666	2,098	1,164
Other Mutton	2,806	1,383	1,239
Bacon and Hams	10,527	12,258	14,248
Pork, incl. tongues	17,983	20,042	20,779
All other	8,783	8,441	6,942
TOTALS	90,657	93,763	86,778

# PROCESSED MEATS . . . SUPPLIES

## U.S. Meat Imports Set Record For June

Foreign meat entered the United States in record volume during June. Imports for the month at 96,977,038 lbs. represented a rise of nearly 30,000,000 lbs. from May volume of 67,410,607 lbs. and were up by about the same amount from the 66,778,644 lbs. which entered in June 1958. Imports of fresh beef and veal rose sharply to 47,570,611 lbs. from 28,420,736 lbs. in May, and were about 17,500,000 lbs. above the level of June last year. Imports of 22,778,790 lbs. of fresh beef and veal from Australia were many times larger than the 1,579,042 lbs. imported in June 1958. Entry of 14,106,463 lbs. of the same meats from New Zealand compared with 20,657,375 lbs. last year.

Country of origin	Fresh meats and edible offal		Cured meats	
	Beef and Veal Pounds	Lamb and Mutton Pounds	Beef Pounds	Pork Pounds
Argentina	22,778,790	5,225,625	11,513,880	98,764
Australia	2,316,281	3,640	4,576,288	282
Brazil			220,502	869,580
Canada				102,416
Denmark				10,979
Germany	2,140,118			18,962
Holland	3,799,775			
Ireland				
Mexico			24,184	
New Zealand	14,106,463	1,186,354	1,548	35,175
Paraguay			738,141	
Poland			691,053	
Uruguay			40,261	8,857
All others	2,429,184	519,470	17,914,286	1,010,794
Totals—June 1959	47,570,611	6,935,089	4,846,908	9,095,761
June 1958	30,044,804	3,654,156	3,461,202	842,512

Country of origin	Canned meats			Sausage (treated) Pounds	General miscel. Pounds	Total Pounds
	Beef Pounds	Pork Pounds	Misc. Pounds			
Argentina	3,004,764	160,200	104,636		14,783,480	
Australia	1,223,336		2,800		19,264	
Brazil		423,579	13,650		5,802,424	
Canada		2,915,106	307,709		200,267	
Denmark				134,118		3,679,851
Germany	603	351,194		17,413		380,189
Holland	97	4,140,080	31,751	10,470		4,201,360
Ireland						2,140,118
Mexico						3,823,959
New Zealand						15,329,540
Paraguay	2,276,781	2,263,886	195,593			3,014,922
Poland						2,459,479
Uruguay	551,192	86				1,242,331
All others		202,608	64,158	80,875	1,600	3,346,753
Totals—June 1959	7,056,773	10,456,739	720,297	244,410	221,131	96,977,038
June 1958	7,699,132	10,253,188	1,022,242	55,053	650,594	66,778,644

Note: In addition to the above, June imports included 58,643 lbs. of horse meat from Mexico.

## Meat Index At Long-Time Low

Meat prices for the week ended July 28 averaged the lowest since late in 1957, a Bureau of Labor Statistics price index indicated. The average wholesale price index on meats for the period at 97.1 was down from 98.4 for the previous week and compared with 96.8, the last previous lower index established for the week ended December 24, 1957. The meat index was 114.5 a year ago.

## CHICAGO LARD STOCKS

Lard stocks in Chicago on July 31, 1959 totaled 32,209,816 lbs., according to the Board of Trade. This volume was down from 36,696,000 lbs. in stock at the close of June, but sharply higher than the 5,505,080 lbs. in stock a year earlier.

Lard stocks by class on the three dates appear (in pounds) below:

	July 31 1959	June 30 1959	July 31 1958
P.S. Lard (a)	16,804,350	19,499,566	3,442,979
P.S. Lard (b)			
Dry Rendered			
Lard (9b)	13,643,378	14,460,587	279,101
Other lard	1,762,088	2,736,328	1,783,000
TOTAL LARD	32,209,816	36,696,481	5,505,080

(a) Made since Oct. 1, 1958  
(b) Made previous to Oct. 1, 1958

## World Lard Production

Production of lard and rendered pork fat (in terms of lard) in major producing countries last year amounted to 8,129,000,000 lbs, the Foreign Agricultural Service has revealed. This volume compared with 7,952,000,000 lbs. produced in 1957.

## DOMESTIC SAUSAGE

Pork sausage, bulk, (cpl. lb.)	
In 1-lb. roll	30 1/2 @ 34 1/2
Pork saus., sheep cas.,	
In 1-lb. package	48 @ 53
Frank's, sheep casing,	
In 1-lb. package	62 1/2 @ 72
Frank's, skinless,	
In 1-lb. package	48
Bologna, ring, bulk	44 1/2 @ 53
Bologna, a.c., bulk	39 @ 43
Bologna, a.c., sliced,	
6-7-oz. pack, doz.	2.61 @ 3.60
Smoked liver, a.c., bulk	47 1/2 @ 53
Smoked liver, a.c., bulk	35 @ 44
Polish sausage,	
self-service pack,	58 @ 79
New Eng. lunch spec.,	60 @ 67
New Eng. lunch spec.,	
sliced, 6, 7-oz., doz.	3.81 @ 4.92
Olive loaf, bulk	45 @ 53
O.L., sliced, 6, 7-oz., doz.	2.81 @ 3.64
Ham and tongue, n.c.	66 @ 59
Blood, tongue, a.c.	45 1/2 @ 65
Pepper loaf, bulk	48 @ 65
P.L., sliced, 6-oz., doz.	2.93 @ 4.80
Pickie & Pimento loaf	41 @ 49 1/2
P&P loaf, sliced,	
6, 7-oz., dozen	2.66 @ 3.60

## DRY SAUSAGE

(cpl. lb.)	
Cervelat, ch. hog bungs	1.07 @ 1.09
Thuringer	65 @ 67
Ruemer	85 @ 87
Hofsteler	73 @ 75
Salami, B. C.	93 @ 95
Salami, Genoa style	1.01 @ 1.03
Salami, cooked	49 @ 51
Pepperoni	85 @ 87
Scilian	95 @ 97
Osteborg	85 @ 87
Nordstella	61 @ 63

## CHGO. WHOLESALE

### SMOKED MEATS

Aug. 5, 1959

Hams, skinned, 14/16 lbs. (Av.)	
wrapped	46
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped	47
Hams, skinned, 16/18 lbs.,	
wrapped	46
Ham, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	47
Bacon, fancy trimmed, brisket	
off, 8/10 lbs., wrapped	33
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped	34
Bacon, No. 1, sliced 1-lb. heat	
seal self-service pkg.	49

## SPICES

Basin Chicago, original barrels, bags, bales)

Whole Ground kernel for saus.	
All-spice, prime	86 96
Resifted	99 1.01
Chili pepper	53
Chili powder	58
Cloves, Zanzibar	58 63
Ginger, Jam., unbl.	52 58
Mace, fancy Banda	3.50 3.90
West Indies	3.50
East Indies	3.10
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	2.05
Paprika, Amer. No. 1	55
Paprika, Spanish	90
Cayenne pepper	61
Pepper:	
Red, No. 1	56
White	59 64
Black	42 46

## SAUSAGE CASINGS

(cpl. prices quoted to manufacturers of sausage)

Beef rounds:	(Per set)
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.20
Clear, 35/40 mm.	1.05
Clear, 38/40 mm.	1.10
Clear 44 mm./up	1.50 @ 1.85
Not clear, 40 mm./dn.	75 @ 85
Not clear, 40 mm./up	85 @ 95
Beef weasands:	(Each)
No. 1, 24 in./up	14 @ 17
No. 1, 22 in./up	10 @ 15
Beef middles:	(Per set)
Spec. wide, 2 1/2 in./up	3.60 @ 3.85
Spec. med. 1 1/2-2 1/2 in.	2.45 @ 2.60
Narrow, 1 1/2 in./dn.	1.15 @ 1.20
Beef bung caps:	(Each)
Clear, 5 in./up	30 @ 34
Clear, 4 1/2-5 inch	22 @ 26
Clear, 4-4 1/2 inch	15 @ 17
Clear, 3 1/2-4 inch	12 @ 15
Beef blades, salted:	(Each)
7 1/2 inch/up, inflated	21
6 1/2-7 1/2 inch, inflated	14
5 1/2-6 1/2 inch, inflated	14
Pork casings:	(Per hank)
29 mm./down	4.30 @ 4.55
29/32 mm.	4.85 @ 5.00
32/35 mm.	3.25 @ 3.35
35/38 mm.	2.65 @ 2.75
38/44 mm.	2.35 @ 2.45
Hog bungs:	(Each)
Spec, 34 inch cut	62 @ 64
Export, 34 in. cut	53 @ 57
Large prime, 34 in.	40 @ 42
Med. prime, 34 in.	28 @ 30
Small prime	16 @ 22
Middles, cap off	65 @ 70
Hog skips	7 @ 10
Hog runners, green	20 @ 25

Sheep casings:	(Per hank)
26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

## CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	
bbils., del. or f.o.b. Chgo.	\$11.98
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate	
of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb.	
bags, f.o.b. whse., Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.37
Refined standard cane	
gran., del'd Chgo.	9.40
Packers curing sugar, 100-lb.	
bags, f.o.b. Reserve,	
La., less 2%	8.85
Dextrose, regular:	
Celosee, (carlots, cwt.)	7.61
Ex-warehouse, Chicago	7.76

## SEEDS AND HERBS

(cpl. lb.)	Whole Ground
Caraway seed	23 28
Cominos seed	51 56
Mustard seed	
fancy	23
yellow Amer.	17
Oregano	40 49
Coriander	
Morocco No. 1	20 24
Marjoram, French	54 63
Sage, Dalmatian,	
No. 1	56 64

# FRESH MEATS... Chicago and outside

## CHICAGO

Aug. 4, 1959

### CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	none qtd.
Choice, 500/600	43 1/2 n
Choice, 600/700	43
Choice, 700/800	43
Good, 500/600	42 n
Good, 600/700	41 1/2 n
Bull	36
Commercial cow	31
Canner-cutter cow	31

### PRIMAL BEEF CUTS

Prime:	(Lb.)	
Rounds, all wts.	53	@ 54
Trimmed loins		
50/70 lbs. (cl)	90	@ 96
70/90 lbs.		
Armchucks, 80/110	36	@ 36 1/2
Ribs, 25/35 (cl)	54	@ 60
Briskets (cl)	31	@ 31 1/2
Navels, No. 1	14	@ 15
Flanks, rough No. 1	17 1/2	

Choice:		
Hindqtrs. 5/800	53 1/2	@ 54
Foreqtrs. 5/800	34 1/2	@ 35
Rounds, 70/90 lbs.	52	
Trimmed loins, 50/70		
lbs. (cl)	82	@ 85
Square chucks,		
70/90 lbs.	38	
Arm chucks, 80/110	36	@ 36 1/2
Ribs, 25/30 (cl)	55	@ 56
Ribs, 30/35 (cl)	53	@ 54
Briskets (cl)	31	@ 31 1/2
Navels, No. 1	14	@ 15
Flanks, rough No. 1	17 1/2	
Good, (all wts.):		
Rounds	50	@ 51
Sq. chucks	36 1/2	@ 38
Briskets	30	@ 31
Ribs	50	@ 52
Loins	75	@ 78

### COW, BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lbs./down	1.00 @ 1.05
Cow, 3/5 lbs.	1.15 @ 1.20
Cow, 4/5 lbs.	1.30 @ 1.35
Cow, 5 lbs./up	1.40 @ 1.45
Bull, 5 lbs./up	1.40 @ 1.45

### CARCASS LAMB

(cl prices, cwt.)	
Prime, 35/45	46.00 @ 47.00
Prime, 45/55	46.00 @ 47.00
Prime, 55/65	45.00 @ 46.00
Choice, 35/45	46.00 @ 47.00
Choice, 45/55	46.00 @ 47.00
Choice, 55/65	45.00 @ 46.00
Good, all wts.	45.00 @ 46.00

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Aug. 4	San Francisco Aug. 4	No. Portland Aug. 4
<b>FRESH BEEF (Carcass):</b>			
STEER:			
Choice: 5-600 lbs.	\$45.50 @ 48.00	\$46.00 @ 47.00	\$47.50 @ 49.00
Choice: 6-700 lbs.	44.00 @ 47.00	44.00 @ 46.00	47.00 @ 48.50
Good: 5-600 lbs.	42.00 @ 45.00	44.00 @ 45.00	46.00 @ 48.00
Good: 6-700 lbs.	41.00 @ 43.00	42.00 @ 44.00	45.50 @ 47.00
Stand.: 3-600 lbs.	39.00 @ 42.00	41.00 @ 42.00	42.00 @ 44.00
COW:			
Standard, all wts.	None quoted	36.00 @ 38.00	None quoted
Commercial, all wts.	33.00 @ 36.00	34.00 @ 36.00	36.00 @ 38.00
Utility, all wts.	31.00 @ 34.00	32.00 @ 34.00	34.00 @ 37.00
Canner-cutter	28.00 @ 32.00	30.00 @ 32.00	32.00 @ 36.00
Bull, util. & com'l	40.00 @ 42.00	38.00 @ 40.00	None quoted
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice: 200 lbs./down	54.00 @ 57.00	None quoted	46.00 @ 50.00
Good: 200 lbs./down	53.00 @ 55.00	52.00 @ 54.00	44.00 @ 48.00
LAMB (Carcass):			
Prime, 45-55 lbs.	45.00 @ 47.00	None quoted	42.00 @ 44.00
Prime, 55-65 lbs.	42.00 @ 44.00	None quoted	None quoted
Choice, 45-55 lbs.	45.00 @ 47.00	42.00 @ 44.00	42.00 @ 44.00
Choice, 55-65 lbs.	42.00 @ 44.00	41.00 @ 43.00	None quoted
Good, all wts.	40.00 @ 44.00	38.00 @ 42.00	38.00 @ 42.00
FRESH PORK (Carcass): (Packer style)		(Shipper style)	(Shipper style)
120-180 lbs., U.S. No. 1-3	None quoted	None quoted	25.50 @ 27.00
LOINS:			
8-10 lbs.	40.00 @ 46.00	46.00 @ 50.00	43.00 @ 47.00
10-12 lbs.	40.00 @ 46.00	46.00 @ 50.00	44.00 @ 47.00
12-16 lbs.	40.00 @ 46.00	44.00 @ 47.00	44.00 @ 47.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	30.00 @ 36.00	30.00 @ 34.00	31.00 @ 36.00
HAMS:			
12-16 lbs.	41.00 @ 50.00	46.00 @ 50.00	45.00 @ 49.00
16-18 lbs.	41.00 @ 49.00	43.00 @ 47.00	44.00 @ 48.00
BACON, "Dry" cure, No. 1:			
6-8 lbs.	30.00 @ 36.00	40.00 @ 47.00	42.00 @ 46.00
8-10 lbs.	30.00 @ 36.00	38.00 @ 44.00	39.00 @ 43.00
10-12 lbs.	30.00 @ 34.00	35.00 @ 38.00	38.00 @ 43.00

### BEEF PRODUCTS

(frozen, carlots, lb.)	
Tongues, No. 1, 100's	31
Tongues, No. 2, 100's	25
Hearts, regular 100's	15 1/2
Livers, regular, 35/50s	25 1/2
Livers, selected, 35/50s	33
Lips, scalded, 100's	9 1/2
Lips, unscaled, 100's	8 @ 8 1/2 n
Tripe, scalded, 100's	6
Tripe, cooked, 100's	7
Melts	5
Lungs, 100's	5 1/2 @ 5 1/4
Udders, 100's	5 1/2 @ 5 1/4

### FANCY MEATS

(cl prices)	
Beef tongues:	
corned, No. 1	39
corned, No. 2	37
Veal breads, 6/12 oz.	1.14
12 oz. up	1.28
Calf tongues, 1-lb./dn.	32

### BEEF SAUS. MATERIALS

FRESH	(Lb.)
Canner-cutter cow meat.	45 n
Barrels	
Bull meat, boneless,	
barrels	49 @ 50
Beef trimmings,	
75/85% barrels	33
Beef trimmings,	
85/90%, barrels	41 n
Boneless chucks,	
barrels	46 n
Beef cheek meat,	
trimmed barrels	36 a
Beef head meat, bbls.	32 n
Veal trimmings,	
boneless, barrels	42

### VEAL SKIN-OFF

(cl carcass price cwt.)	
Prime, 90/120	\$52.00 @ 53.00
Prime, 120/150	51.00 @ 53.00
Choice, 90/120	47.00 @ 48.00
Choice, 120/150	46.00 @ 48.00
Good, 90/150	44.00 @ 46.00
Com'l, 90/190	39.00 @ 41.00
Utility, 90/190	35.00 @ 38.00
Cull, 60/125	33.00 @ 36.00

### BEEF HAM SETS

Insides, 12/up, lb.	58 n
Outsides, 8/up, lb.	56 n
Knuckles, 7 1/2 up, lb.	58 n

n-nominal, b-bld, a-asked.

## NEW YORK

Aug. 4, 1959

### CARCASS BEEF AND CUTS

Steers: (non-locally dr., lb.)	
Prime, carc. 6/700	48 @ 50 1/2
Prime, carc. 7/800	48 @ 51
Choice, carc. 6/700	45 1/2 @ 47 1/2
Choice, carc. 7/800	44 1/2 @ 47
Good, carc. 5/600	43 @ 45
Good, carc. 6/700	43 @ 45
Hinds, pr. 6/700	59 @ 66
Hinds, ch. 6/700	56 @ 59
Hinds, ch. 7/800	55 @ 59
Hinds, gd. 6/700	53 1/2 @ 56
Hinds, gd. 7/800	53 1/2 @ 56

(Beef cuts, locally dressed, lb.)

Prime steer:	
Hindqtrs. 600/700	58 @ 65
Hindqtrs. 700/800	58 @ 65
Hindqtrs. 800/900	57 @ 64
Rounds, flank off cut	
across	52 1/2 @ 58
Rounds, diamond	
bone, flank off	53 1/2 @ 58
Short loins, untrim	82 @ 1.12
Short loins, trim	1.01 @ 1.30
Flanks	20 1/2 @ 23
Ribs (7 bone cut)	56 @ 66
Arm chucks	40 @ 43
Briskets	32 @ 40
Plates	14 @ 18

Choice steer:

Hindqtrs. 600/700	56 @ 60
Hindqtrs. 700/800	55 @ 59
Hindqtrs. 800/900	54 @ 57
Rounds, flank off	
cut across	52 @ 59
Rounds, diamond	
bone, flank off	53 @ 59
Short loins, untrim	72 @ 82
Short loins, trim	93 @ 1.07
Flanks	20 @ 23
Ribs (7 bone cut)	48 @ 58
Arm chucks	39 @ 43
Briskets	31 @ 39
Plates	13 1/2 @ 17

### PHILA. FRESH MEATS

Aug. 4, 1959

STEER CARCASS: (Local, lb.)	
Choice, 5/700	46 @ 48
Choice, 7/800	45 @ 47
Good, 5/800	44 @ 45 1/2
Hinds, ch. 140/170	55 @ 58
Hinds, gd. 140/170	54 @ 56
Rounds, choice	53 @ 57
Rounds, good	52 @ 56
Full loin, choice	57 @ 60
Full loin, good	57 @ 60
Ribs, choice	54 @ 58
Ribs, good	50 @ 54
Armchucks, ch.	39 @ 41
Armchucks, gd.	37 @ 39

STEER CARCASS: (Non-local, lb.)	
Choice, 5/700	45 @ 47
Choice, 7/800	44 1/2 @ 46 1/2
Good, 5/800	43 1/2 @ 45 1/2
Hinds, ch. 140/170	54 @ 57
Hinds, gd. 140/170	53 @ 55
Rounds, choice	53 @ 55
Rounds, good	52 @ 54
Full loin, choice	58 @ 59
Full loin, good	54 @ 56
Ribs, choice	55 @ 58
Ribs, good	50 @ 54
Armchucks, ch.	38 @ 40
Armchucks, gd.	37 @ 39

VEAL CARC.: LB.: Local	West
Prime, 90/150	52 @ 54
Choice, 90/150	48 @ 51
Good, 50/90	47 @ 48
Good, 90/120	47 @ 49

LAMB CARC.: LB.: Local	West
Prime, 30/45	50 @ 52
Prime, 45/55	48 @ 51
Choice, 30/45	50 @ 52
Choice, 45/55	48 @ 51
Good, 30/45	46 @ 49
Good, 45/55	45 @ 47

### CHGO. PORK SAUSAGE MATERIAL—FRESH

Pork trimmings: (Job)	(lots)
40% lean, barrels	11 1/2
50% lean, barrels	12 1/2
80% lean, barrels	31
95% lean, barrels	40
Pork, head meat	27
Pork cheek meat	
barrels	33

### FANCY MEATS

(cl prices)	
Veal breads, 6/12 oz.	1.20
12 oz./up	1.35
Beef livers, selected	43
Beef kidneys	21
Oxtails, 4-lb., frozen	16

### SPRING LAMB

(Carcass prices, cwt. Local)	
Prime 45/dn.	\$50.00 @ 55.00
Prime 45/55	50.00 @ 53.00
Prime 55/65	50.00 @ 52.00
Choice 45/dn.	49.00 @ 55.00
Choice 45/55	48.00 @ 53.00
Choice 55/65	47.00 @ 50.00
Good 45/55	46.00 @ 50.00
Good 55/65	45.00 @ 49.00
(Non-local)	
Prime 45/dn.	49.00 @ 53.00
Prime 45/55	49.00 @ 53.00
Prime 55/65	none at.
Choice 45/dn.	48.00 @ 52.00
Choice 45/55	47.50 @ 52.00
Choice 55/65	47.00 @ 51.00
Good 45/dn.	44.00 @ 47.00
Good 45/55	44.00 @ 46.00
Good 55/65	43.00 @ 45.00

### VEAL—SKIN OFF

(Carcass prices)	(non-local)
Prime 90/120	58.00 @ 64.00
Prime 120/150	57.00 @ 63.00
Choice 90/120	49.00 @ 54.00
Choice 120/150	49.00 @ 54.00
Good 90/down	45.00 @ 50.00
Good 90/150	45.00 @ 50.00
Stand. 90/down	44.00 @ 47.00
Stand. 90/150	43.00 @ 46.00
Calif. 200/dn. ch.	47.00 @ 51.00
Calif. 200/dn. gd.	43.00 @ 47.00
Calif. 200/dn. std.	41.00 @ 44.00

### Phila., N. Y. Fresh Pork

LOCALLY DRESSED	(cl. lb.)
PHILADELPHIA:	
Reg., loins, 8/12	45 @ 48
Reg., loins, 12/16	42 @ 45
Boston Butts, 4/8	32 @ 34
Spareribs, 3/down	42 @ 45
Spareribs, 3/5	32 @ 36
Skinned hams, 12/14	39 @ 42
Picnics, S.S. 4/8	25 @ 27
Picnics, S.S. 6/8	24 1/2 @ 26
Bellies, 10/12	22 1/2 @ 24

NEW YORK: (Box lots, lb.)	
Loins, 8/12 lbs.	42 @ 50
Loins, 12/16 lbs.	41 @ 49
Hams, sknd., 12/16	40 @ 46
Boston butts, 4/8	34 @ 41
Regular picnics, 4/8	26 @ 32
Spareribs, 3/down	41 @ 49

### OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, Aug. 5, 1959	
Choice steer, 6/700	\$42.50 @ 45.75
Choice steer, 7/800	42.00 @ 42.25
Choice steer, 8/900	41.25
Good steer, 6/800	40.75 @ 41.25
Choice heifer, 5/700	41.25 @ 41.50
Good heifer, 6/700	40.00 @ 40.50
Cow, cutter-utility	29.50 @ 30.75

Denver, Aug. 5, 1959	
Choice steer, 6/700	42.25
Choice steer, 7/800	41.50
Choice steer, 8/900	40.00 @ 40.50
Choice heifer, 6/700	41.75 @ 42.00
Choice heifer, 7/800	none qtd.
Utility cow	30.00 @ 30.50

### CHGO. FRESH PORK AND PORK PRODUCTS

Aug. 4, 1959	
Hams, skinned, 10/12	37
Hams, skinned, 12/14	37
Hams, skinned, 14/16	38
Picnics, 4/8 lbs.	



# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, Aug. 5, 1959)

#### SKINNED HAMS

F.F.A. or fresh	Frozen
15 4/8 10/12 35	21n 6/8 21n
35 12/14 35	21 8/10 21
35 1/2a 14/16 35@35 1/2	21 10/12 20 1/2 @ 21
36a 16/18 36n	22 12/14 22
36 18/20 36	22 14/16 22
31 20/22 31	22 16/18 22
28 1/2 22/24 28 1/2	22 18/20 22
27 1/2n 24/26 27 1/2n	18 1/2 18/20 18
37 25/30 37	
26 25/up, 2s in 26	

#### BELLIES

F.F.A. or fresh	Frozen
21n 6/8 21n	
21 8/10 21	
21 10/12 20 1/2 @ 21	
22 12/14 22	
22 14/16 22	
22 16/18 22	
18 1/2 18/20 18	

#### D.S. BRANDED BELLIES (CURED)

G.A. froz., fresh	D.S. Clear
16n 20/25 17n	
16n 25/30 17n	
14 30/35 14 1/2a	
12 1/2 35/40 14 1/2	
10 1/2 40/50 12 1/2n	

#### FAT BACKS

Frozen or fresh	Cured
6n 6/8 6 1/2n	
6n 8/10 7 1/2	
7n 10/12 7 3/4	
7 1/2 12/14 8	
8 1/2 14/16 9n	
9n 16/18 10	
9n 18/20 10	
10n 20/25 10 1/2	

#### OTHER CELLAR CUTS

Frozen or fresh	Cured
6 1/2n Sq. Jowls, boxed n.q.	
6 1/2 Jowl Butts, loose 8n	
7 1/2 Jowl Butts, boxed n.q.	

#### PICNICS

F.F.A. or fresh	Frozen
23 4/8 23	
23 6/8 23	
23 8/10 21n	
21b 10/12 21n	
20 1/2 @ 21n 12/14 20 1/2n	
20 1/2 @ 21n 8/up, 2s in 20 1/2n	

#### FRESH PORK CUTS

Job Lot	Car Lot
39 @ 40 Loins, 12/dn. 38 1/2 @ 39	
39 1/2 Loins, 12/16 38 1/2a	
39 @ 34 Loins, 16/20 32 1/2	
39 @ 34 Loins, 20/up 27 1/2	
39 @ 34 Butts, 4/8 27a	
39 @ 34 Butts, 8/12 26 1/2a	
39 @ 34 Butts, 8/up 26 1/2a	
39 @ 34 Ribs 3/dn 37	
39 @ 34 Ribs 3/5 25b	
39 @ 34 Ribs 5/up 19n	

### LARD FUTURES PRICES

(Drum contract basis)  
NOTE: Add 1/2c to all price quotations ending in 2 or 7.

#### FRIDAY, JULY 31, 1959

Open	High	Low	Close
Sept. 8.60	8.80	8.60	8.77
Oct. 8.75	8.95	8.75	8.92
Nov. 8.80	9.00	8.80	9.00b
Dec. 9.50	9.75	9.50	9.75a
Jan. 9.50			9.50b

Sales: 3,600,000 lbs.

Open interest at close, Thurs., July 30: Sept. 290, Oct. 116, Nov. 107, Dec. 142, and Jan. 3 lots.

#### MONDAY, AUG. 3, 1959

Open	High	Low	Close
Sept. 8.75	8.75	8.57	8.60a
Oct. 8.97	9.00	8.82	8.92
Nov. 9.02	9.10	8.90	8.90a
Dec. 9.77	9.82	9.57	9.57
Jan. 9.55			9.55a

Sales: 2,960,000 lbs.

Open interest at close Fri., July 31: Sept. 288, Oct. 124, Nov. 169, Dec. 135, and Jan. 3 lots.

#### TUESDAY, AUG. 4, 1959

Open	High	Low	Close
Sept. 8.52 @ 50	8.62	8.50	8.60b
Oct. 8.82	8.85	8.75	8.80b
Nov. 8.95	8.95	8.82	8.90a
Dec. 9.62	9.62	9.60	9.60
Jan. 9.55			9.55a

Sales: 2,040,000 lbs.

Open interest at close Mon., Aug. 3: Sept. 286, Oct. 146, Nov. 181, Dec. 129, and Jan. 3 lots.

#### WEDNESDAY, AUG. 5, 1959

Open	High	Low	Close
Sept. 8.67	8.67	8.60	8.60
Oct. 8.85	8.87	8.80	8.80a
Nov. 8.90	8.97	8.90	8.90a
Dec. 9.65	9.65	9.60	9.60
Jan. 9.55			9.55n

Sales: 2,000,000 lbs.

Open interest at close Tues., Aug. 4: Sept. 284, Oct. 250, Nov. 191, Dec. 121, and Jan. 3 lots.

#### THURSDAY, AUG. 6, 1959

Open	High	Low	Close
Sept. 8.62	8.65	8.50a	8.50b
Oct. 8.80	8.80	8.70a	8.72b
Nov. 8.95	8.95	8.82	8.85a
Dec. 9.60	9.62b	9.55	9.55
Jan. 9.47a			9.47a

Sales: 1,500,000 lbs.

Open interest at close Wed. Aug. 5: Sept. 286, Oct. 156, Nov. 191, Dec. 121, and Jan. 3 lots.

### LARD FUTURES PRICES

(Loose contract basis)

#### FRIDAY, JULY 31, 1959

Open	High	Low	Close
Sept. 7.79	8.07b	7.79	8.07b-.25a
Oct. 8.15	8.15	8.15	8.20b-.40a
Dec. 8.15	8.15	8.15	8.30b-.45a

Sales: 360,000 lbs.

Open interest at close, Thurs., July 30: Sept. 73, Oct. 26, and Dec. 24 lots.

#### MONDAY, AUG. 3, 1959

Open	High	Low	Close
Sept. 8.04	8.04	8.02	8.02
Oct. 8.10	8.10	8.08	8.08
Dec. 8.15	8.15	8.15	8.15

Sales: 420,000 lbs.

Open interest at close Fri., July 31: Sept. 73, Oct. 26, and Dec. 24 lots.

#### TUESDAY, AUG. 4, 1959

Open	High	Low	Close
Sept. 8.00b	8.00b	8.00b	8.00b-.10a
Oct. 8.10b	8.10b	8.10b	8.10b-.20a
Dec. 8.15b	8.15b	8.15b	8.15b-.25a

Sales: none.

Open interest at close Mon. Aug. 3: Sept. 72, Oct. 28, Dec. 24, and Jan. no lots.

#### WEDNESDAY, AUG. 5, 1959

Open	High	Low	Close
Sept. 7.97b	7.97b	8.10a	8.10a
Oct. 8.05b	8.05b	8.15a	8.15a
Dec. 8.10b	8.10b	8.10b	8.10b-.25a

Sales: None.

Open interest at close Tues., Aug. 4: Sept. 72, Oct. 28, Dec. 24, and Jan. no lots.

#### THURSDAY, AUG. 6, 1959

Open	High	Low	Close
Sept. 7.97b	7.97b	8.08a	8.08a
Oct. 8.05b	8.05b	8.15a	8.15a
Dec. 8.10b	8.10b	8.10b	8.10b-.20a

Sales: None.

Open interest at close Wed. Aug. 5: Sept. 72, Oct. 28, Dec. 24, and Jan. no lots.

## ACROSS-THE-BOARD SETBACKS IN MARGINS

(Chicago costs, credits and realizations for Monday and Tuesday)

Gains realized by packers from their sales of pork in the last few weeks were wiped out in this week's price shifts. Hog prices rose considerably in the face of mark-downs on pork, resulting in a general setback in cut-out margins, with light hogs joining the two heavier classes in the negative side.

	-180-220 lbs.— Value		-220-240 lbs.— Value		-240-270 lbs.— Value	
	per cwt.	per cwt fin. yield	per cwt.	per cwt. fin. yield	per cwt.	per cwt. fin. yield
Lean cuts .....	\$10.61	\$15.38	\$10.45	\$14.80	\$ 9.92	\$13.99
Fat cuts, lard .....	3.56	5.15	3.70	5.26	3.60	5.07
Ribs, trimmings, etc. ....	1.65	2.37	1.42	2.01	1.32	1.86
Cost of hogs .....	14.35		14.85		14.67	
Condemnation loss ....	.07		.07		.07	
Handling, overhead .....	1.87		1.70		1.53	
TOTAL COST .....	16.29	23.60	16.62	23.57	16.27	22.91
TOTAL VALUE .....	15.82	22.90	15.57	22.07	14.84	20.92
Cutting margin .....	.47	.70	1.05	1.50	1.43	1.99
Margin last week .....	.23	.33	.47	.67	1.09	1.54

## PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles Aug. 4	San Francisco Aug. 4	No. Portland Aug. 4
LARD, Refined:			
1-lb. cartons	13.00@15.00	14.00@16.00	14.00@17.00
50-lb. cartons & cans	11.75@14.00	12.00@14.00	None qtd.
Tierces	11.25@13.00	11.00@12.00	10.00@14.50

## PACKERS' WHOLESALE

### LARD PRICES

Refined lard, drums, f.o.b. Chicago	\$10.75
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	10.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago	11.75
Leaf, kettle rendered, drums, f.o.b. Chicago	11.75
Lard flakes	12.75
Neutral drums, f.o.b. Chicago	12.75
Standard shortening, N. & S. (del.)	18.25
Hydrogenated shortening	18.50

## VEGETABLE OILS

Wednesday, Aug. 5, 1959	
Crude cottonseed oil, f.o.b. Valley	12 1/4b @ 12 1/4a
Southeast	None qtd.
Texas	11 1/2 @ 12n
Corn oil in tanks, f.o.b. mills	11 1/2a
Soybean oil, f.o.b. Decatur	9.17
Coconut oil, f.o.b. Pacific Coast	15 1/4b
Peanut oil, f.o.b. mills	11 1/2
Cottonseed foots: Midwest, West Coast	1 1/2 @ 1 1/4
East	1 1/2 @ 1 1/4
Soybean foots, midwest	1 1/2 @ 1 1/4

## OLEOMARGARINE

Wednesday, Aug. 5, 1959	
White domestic vegetable, 30-lb. cartons	24
Yellow quarters, 30-lb. cartons	26
Milk churned pastry, 750-lb. lots, 30's	22 1/2
Water churned pastry, 750-lb. lots, 30's	22 1/2
Bakers', steel drums, ton lots	17 1/4

## OLEO OILS

Wednesday, Aug. 5, 1959	
Prime oleo stearine, bags or slack barrels	10
Extra oleo oil (drums)	15 1/2
Prime oleo oil (drums)	14 1/2

n—nominal, a—asked, b—bid.

## HOG-CORN

### RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Aug. 1, 1959 was 11.1, the U. S. Department of Agriculture has reported. This ratio compared with the 10.8 ratio for the preceding week and 16.9 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.270, \$1.275 and \$1.352 per bu. during the three periods, respectively.

## N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:	
July 31—Sept., 13.03@05; Oct., 12.56@57; Dec., 12.31@32; Mar., 12.24; May, 12.26, and July, 12.18b-12a.	
Aug. 3—Sept., 13.06; Oct., 12.55b-56a; Dec., 12.27b-28a; Mar., 12.19; May, 12.19b-21a, and July, 12.05b-12a.	
Aug. 4—Sept., 13.15; Oct., 12.64; Dec., 12.34b-35a; Mar., 12.24b-26a; May, 12.24b-26a, and July, 12.10b-20a.	
Aug. 5—Sept., 13.21@22; Oct., 12.64@65; Dec., 12.37b-38a; Mar., 12.28@29; May, 12.28b-29a, and July, 12.19.	
Aug. 6—Sept., 13.33; Oct., 12.72; Dec., 12.41b-42a; Mar., 12.28b-34a; May, 12.33, and July, 12.25b-28a.	

# BY-PRODUCTS...FATS AND HIDES

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, Aug. 5, 1959  
BLOOD

Unground, per unit of ammonia, bulk .....	4.75n
<b>DIGESTER FEED TANKAGE MATERIALS</b>	
Wet rendered, unground, loose	
Low test .....	5.50n
Med. test .....	5.00n
High test .....	4.75n

### PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged ..	Carlots, ton \$ 82.50@ 90.00
50% meat, bone scraps, bulk ..	80.00@ 82.50
60% digester tankage, bagged ..	77.50@ 90.00
60% digester tankage, bulk .....	75.00@ 77.50
80% blood meal, bagged .....	100.00@122.50
Steam bone meal, 50-lb. bags (specially prepared) .....	97.50
60% steam bone meal, bagged ..	75.00@ 80.00

### FERTILIZER MATERIALS

Feather tankage, ground, per unit of ammonia .....	*5.75
Hoof meal, per unit of ammonia .....	17.00

### DRY RENDERED TANKAGE

Low test, per unit prot. ....	1.40n
Medium test, per unit prot. ....	1.30n
High test, per unit prot. ....	1.25n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton .....	17.50
Cattle jaws, feet (non-gel), ton ..	3.00@ 5.50
Trim bone, (gelatin), .....	5.50@ 10.50
Pigskins (gelatine), ewt .....	6.00
Pigskins (rendering) piece .....	15@25n

### ANIMAL HAIR

Winter coll, dried, c.a.f. mid-east, ton .....	60.00
Winter coll, dried, mid-west, ton ..	55.00
Cattle switches, piece .....	2@3
Winter processed (Nov.-Mar.) gray, lb. ....	none qtd.
Summer processed (April-Oct.) gray, lb. ....	5@6
*Del. midwest, †del. east, n—nom., a—asked.	

## TALLOWS and GREASES

Wednesday, Aug. 5, 1959

On Thursday of last week, some movement was recorded on bleachable fancy tallow and choice white grease, all hog, within the range of 6@6½c, all c.a.f. Chicago. Prime tallow was offered at 5¾c, also delivered Chicago. Bleachable fancy tallow was bid at 6¾@6½c, c.a.f. New York, price depending on stock. Edible tallow traded at 6¾c, f.o.b. River point. On Friday, choice white grease, all hog, was bid at 6½c, and some indications were also in the market at a ½c higher quotation. The same material met inquiry at 6½c, c.a.f. Chicago. A few tanks of yellow grease sold at 5½c, c.a.f. Chicago. Edible tallow traded at 7¾c, c.a.f. Chicago.

Only a moderate volume of trading was apparent at the start of the new week. Special tallow sold at 5¾c, off-special tallow at 5¼c, No. 1 tallow and yellow grease at 5½c, all c.a.f. Chicago. Some yellow grease also sold at 5¾c, c.a.f. New York. Some buying interest was reported on special tallow at 6c, c.a.f. New

York destination. A few tanks of original fancy tallow sold at 7½c, c.a.f. New York. Edible tallow was offered at 6½c, f.o.b. River points, and at 7¾c, c.a.f. Chicago. Buyers' ideas on prices were fractionally lower. Bleachable fancy tallow was bid at 6½@6¾c, delivered East, and quality of stock considered. Choice white grease, all hog, was bid at 6¾c, also c.a.f. New York, with sellers asking 6¾@7c.

Eastern inquiry was a little better at midweek. Bleachable fancy tallow was bid at 6½c, c.a.f. New York, on regular production stock, and at 6¾c on high titre material. Sellers asked fractionally higher prices. Choice white grease, all hog, was again bid at 6¾c, New York destination, and it was offered at 6½@7c. Bleachable fancy tallow sold at 6½c, c.a.f. Chicago, and it was bid at 6c, f.o.b. Chicago. Other items were reportedly sought at last trading levels. Edible tallow sold at 7¼c, c.a.f. Chicago basis, and most trade members talked around 6¾c, on edible tallow f.o.b. River points.

**TALLOWs:** Wednesday's quotations: edible tallow, 7¼c, Chicago basis, and 6¾c, f.o.b. River; original

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rancy tallow, 6 $\frac{3}{4}$ c; bleachable fancy tallow, 6 $\frac{1}{4}$ c; prime tallow, 5 $\frac{3}{4}$ c; special tallow, 5 $\frac{1}{2}$ c; No. 1 tallow, 5 $\frac{1}{4}$ c, and No. 2 tallow, 4 $\frac{3}{4}$ c.

**GREASES:** Wednesday's quotations: choice white grease, all hog, 6 $\frac{1}{4}$ c; B-white grease, 5 $\frac{3}{4}$ c; yellow grease, 5 $\frac{1}{4}$ c, and house grease, 4 $\frac{7}{8}$ c. Choice white grease, all hog, was quoted at 6 $\frac{1}{4}$ c, c.a.f. East.

## EASTERN BY-PRODUCTS

New York, Aug. 5, 1959

Dried blood was quoted today at \$4 per unit of ammonia. Low test wet rendered tankage was listed at \$4.25@4.50 per unit of ammonia and dry rendered tankage was priced at \$1.30 per protein unit.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Wednesday, Aug. 5, 1959	Cor. date 1958
Lgt. native steers	27 $\frac{1}{2}$ n	15 $\frac{1}{2}$ @16n
Hvy. nat. steers	23 $\frac{1}{2}$ @24	13 @13 $\frac{1}{2}$
Ex. lgt. nat. steers	29 $\frac{1}{2}$ n	20
Butt-brand. steers	22	10 $\frac{1}{2}$ n
Colorado steers	21	9 $\frac{1}{2}$
Hvy. Texas steers	21 $\frac{1}{2}$	10
Light Texas steers	25 $\frac{1}{2}$ n	13n
Ex. lgt. Texas steers	27 $\frac{1}{2}$ n	16n
Heavy native cows	26 $\frac{1}{2}$ @27	13 @13 $\frac{1}{2}$ n
Light nat. cows	29 $\frac{1}{2}$ @30 $\frac{1}{2}$ n	15 @17 $\frac{1}{2}$ n
Branded cows	25 @26 $\frac{1}{2}$	11 $\frac{1}{2}$ @12 $\frac{1}{2}$
Native bulls	18 $\frac{1}{2}$ @19n	7 $\frac{1}{2}$ @8 $\frac{1}{4}$
Branded bulls	17 $\frac{1}{2}$ @18n	6 $\frac{1}{2}$ @7 $\frac{1}{4}$
Calfskins:		
Northern, 10/15 lbs.	72 $\frac{1}{2}$ n	50n
10 lbs./down	85n	47 $\frac{1}{2}$ n
Kips, Northern native,		
15/25 lbs.	57n	37n

### SMALL PACKER HIDES

#### STEERS AND COWS:

60 lbs. and over	22 @22 $\frac{1}{2}$	10 $\frac{1}{2}$ @11n
50 lbs.	25 @25 $\frac{1}{2}$	12 $\frac{1}{2}$ @13n

### SMALL PACKER SKINS

Calfskins, all wts.	56 @60	38 @40
Kipskins, all wts.	44 @46	28 @30

### SHEEPSKINS

Packer shearlings:		
No. 1	2.00@2.35	1.00@1.85
No. 2	1.00@1.25	50@.65
Dry Pelts	20n	18
Horsehides, untrim.	12.00@12.50	7.75@8.00
Horsehides, trim.	11.50@12.00	7.00@7.25

## N. Y. HIDE FUTURES

Open High Low Close

Friday, July 31, 1959

Oct. ....	26.37	26.98	26.30	26.95 - .98
Jan. ....	23.00b	23.70	23.10	23.70
Apr. ....	20.95b	21.50b	21.50b	.75a
July ....	19.75b	20.35	20.35	20.45b-.65a
Oct. ....	18.60b	19.35b	19.35b	.95a

Sales: 103 lots.

Monday, Aug. 3, 1959

Oct. ....	27.50	27.80	27.80	
Jan. ....	24.30	24.40b	24.40b	
Apr. ....	22.00b	22.31b	22.31b	
July ....	20.50b	20.95b	20.95b	
Oct. ....	19.80b	19.85n	19.85n	

Sales: 225 lots.

Tuesday, Aug. 4, 1959

Oct. ....	27.99	27.99	27.65	27.85 - .90
Jan. ....	24.50b	24.57	24.35	24.53
Apr. ....	22.40b	22.45	22.40	22.35b-.50a
July ....	20.75b	20.90b	20.90b	21.35a
Oct. ....	20.00b	19.80n	19.80n	

Sales: 74 lots.

Wednesday, Aug. 5, 1959

Oct. ....	27.50	27.65	27.30	27.50 - .46
Jan. ....	24.33	24.33	23.96	24.06b-.11a
Apr. ....	22.10b	22.30	21.83	21.85b-22.06a
July ....	20.50b	20.50b	20.50b	.90a
Oct. ....	19.30b	19.30b	19.30n	

Sales: 69 lots.

Thursday, Aug. 6, 1959

Oct. ....	27.46	27.63	27.15	27.15
Jan. ....	23.95b	24.21	23.75	23.70b-.80a
Apr. ....	21.85b	21.85	21.51	21.52
July ....	20.25b	20.25b	20.10b	.50a
Oct. ....	19.30b	19.30b	19.00b	

Sales: 88 lots.

## CHICAGO HIDES

Wednesday, Aug. 5, 1959

**PACKER HIDES:** A fair to good movement of hides and skins was reported late last week, and mostly at  $\frac{1}{2}$ c lower prices. One large producer and a large independent packer traded around 10,000 pieces. Involved in the sale on Thursday were heavy native steers, branded steers, heavy native cows, as well as branded cows.

Additional trading took place on Friday, and at steady prices. A large producer sold about 15,000 heavy native cows at 26 $\frac{1}{2}$ @27c, as to points, and about 5,000 light native cows at 29 $\frac{1}{2}$ @30 $\frac{1}{2}$ c. Several thousand heavy native steers sold at 23 $\frac{1}{2}$ c, River, with some movement of mixed packs of branded steers and branded cows at the market.

Monday and Tuesday of this week saw no trading transacted, but up to noon Wednesday, close to 80,000 hides traded. Involved in the trades were heavy native steers, butt-branded steers and Colorados. Also included were heavy native cows and branded cows. All trades were made on a steady basis, as to points and quality.

**SMALL PACKER AND COUNTRY HIDES:** No significant price changes took place in 50/52 locker-butcher hides, which were quoted at 23@24c. Mixed locker-butcher-renderers were nominal at 22@23c, while straight 50/52 renderers were quoted at 21 $\frac{1}{2}$ @22c, also nominal. No. 3 renderer hides were quoted at 16 $\frac{1}{2}$ @17c.

It was also reported that some movement came about on midwestern small packer hides within the quoted range. An advance was noted on horse hides, with the good Northern trimmed selling at 12.00 and untrimmed at 12.50.

**CALFSKINS AND KIPSKINS:** The calfskin market was extremely quiet, with no important changes price-wise. Some movement was apparent, however, on kipskins. Some overweight kip sold at 49 $\frac{1}{2}$ c, River, and at 48 $\frac{1}{2}$ c, Southwesterns. Nashville kip reportedly traded at 50c this week.

**SHEEPSKINS:** Fall clips were slow in moving, and were quoted unchanged from previous week. No. 1 shearlings were quoted at 2.00@2.35, No. 2's at 1.00@1.25, and No. 3's at .60@.75—all steady to not more than a shade higher.

Dry sheep pelts were quoted at .20 nominal. Pickled lambs were quoted at 14.00@14.25 nominal, as were sheep at 16.00@16.25. Midwest-

ern lambs were quoted at 2.35@2.50, with reports around the trade that better prices were paid, however, but confirmation was lacking.

## Estimated Shorn Wool Output For 1959 Largest Since 1946

The amount of wool shorn and to be shorn in 1959 was estimated at 251,929,000 lbs. grease basis, 5 per cent larger than in 1958 and 10 per cent above the 1948-57 average, according to figures released by the Croo Reporting Board.

The 1959 wool crop is the largest since 1946, when 280,908,000 lbs. were produced. The rise in total volume was due to an increase in the number of sheep shorn, in addition to a slight increase in the average weight per fleece.

The total number of sheep shorn or expected to be shorn this year was estimated at 30,547,000 head, 3 per cent above last year and 10 per cent above average. The average weight per fleece at 8.25 lbs. compares with 8.15 lbs. last year and the 10 year average weight of 8.31 lbs. per fleece.

Wool production for 1959 in the 35 "native" or "fleece" wool states was estimated at 78,222,000 lbs.—4 per cent larger than last year and 21 per cent above average. The increase in production during 1959 resulted mostly from the heavier average weight per fleece—7.62 lbs. this year against 7.39 lbs. last year, as the number of sheep shorn was up less than 1 per cent.

In the "native" sheep area, 19 states showed an increase in wool production compared with last year, three states were unchanged and 13 states showed decreases.

For the 13 western sheen states (11 western states, South Dakota, and Texas) shorn wool production was estimated at 173,707,000 lbs., 5 per cent above both the 10-year average and last year. Montana, Nevada, Washington and California are the only states in the western group which showed less wool produced this year than last.

## EDIBLE OIL SHIPMENTS

Shipments of shortening and edible oils, as reported to the Institute of Shortening and Edible Oils, totaled 389,280,000 lbs. in June. Of this volume, 180,223,000 lbs., or 46.3 per cent, were shortening, and 117,832,000 lbs., or 30.3 per cent, were salad and cooking oils. Shipments of margarine oils and/or fats totaled 91,225,000 lbs., or 22.4 per cent of the total. Shipments in June last year amounted to 356,230,000 lbs.



# LIVESTOCK MARKETS... Weekly Review

## World Livestock Population Continues To Rise In 1958; Cattle, Sheep At New Records

The world's livestock population continued to mount in 1958, with that of cattle and sheep at a new record high. The cattle count reached 991,935,000 head for about a 14,000,000 head gain over that of the year before, and is expected to pass the billion mark by the close of 1959. The world's hog population rose to about 477,230,000 head from 448,440,000 in 1957. The sheep population at 966,640,000 head was up from 951,830,000 at the close of 1957.

Asia, with a cattle population of 379,090,000 head, led all continents in this respect, followed by 154,510,000 head in South America and 141,350,000 in North America. Gains percentagewise were relatively small for the year, but were as much as 24 per cent above the 1951-55 average, as in the Soviet Union.

Asia also led in the number of hogs. The swine population on that continent was 183,350,000 head, followed far behind by Europe with 100,290,000 head. The hog population in North America at the close of last year was estimated at 79,920,000 head.

Asia, too, had the largest number of sheep, with a count of 213,780,000 head, followed not far behind by Oceania with 195,510,000. Africa ranked third in sheep with a population of 144,370,000 head.

## Ship Docks In San Diego With 28,000 Lambs From Australia; Many Fail To Survive Voyage

The S. S. Westralia, carrying about 28,000 Australian lambs has arrived in San Diego. It was said that 1,300 lambs died en route, mostly due to poor ventilation on the two lower decks. Lambs on the top deck, however, were said to be in good condition and the first 1,000 unloaded from that part of the ship were 10 per cent in slaughter flesh, but most of the lambs were "stale."

Various sources estimated that it might take from 30 to 90 days to bring the remainder to slaughter flesh. The lambs were said to have been nine to 10 months of age at the time of purchase. The ship also carried 2,400 mutton carcasses.

## Bovine Imports From Canada, Mexico Down

Cattle and calves passed for entry into the United States from Canada and Mexico during the first five months of 1959 totaled 374,581 head, according to the Agricultural Marketing Service. This was 87,476 fewer than were passed for entry in the same period of 1958. Of the total, 236,701 came from Mexico and 137,880 from Canada. During the period 9,407 sheep and 2,110 hogs were passed for entry from Canada, compared with 16,945 sheep and 1,062 hogs last year.

## SLAUGHTER STEERS AND HEIFERS

Steers sold out of first hands for slaughter at seven markets in June 1959-58 and heifers in June 1959, numbers, costs and percentages of each grade are shown below as follows:

Grade	Steers, June, 1959-58				Heifers, June 1959			
	Number of head	% of total	Av. price per cwt.		Number total	% of price	Av. price per cwt.	
	June 1959	June 1958	June 1959	June 1958	June 1959	June 1959	June 1959	June 1959
Prime	4,591	7,036	1.2	1.9	30.64	30.28	704	29.31
Choice	221,633	184,925	56.3	49.4	27.93	27.61	60,910	49.3
Good	140,894	156,524	35.8	41.8	26.49	25.95	53,289	43.1
Standard	22,670	22,891	5.8	6.1	24.51	23.44	6,923	5.6
Com'l.	—	570	—	.2	—	23.91	—	—
Utility	3,739	2,357	.9	.6	22.83	21.82	1,712	1.4
All grades	393,527	374,303	—	—	27.25	26.74	123,538	26.76

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 4 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
<b>HOGS:</b>					
<b>BARROWS &amp; GILTS:</b>					
U.S. No. 1:					
180-200	—	\$13.75-15.35	—	—	\$12.50-14.50
200-220	—	14.75-15.35	—	—	14.50-14.75
220-240	—	15.00-15.35	—	—	14.50-14.75
U.S. No. 2:					
180-200	—	13.75-15.25	—	—	14.50-14.75
200-220	—	14.65-15.25	—	—	14.25-14.50
220-240	—	15.00-15.25	—	—	14.25-14.50
240-270	—	14.75-15.00	—	—	14.00-14.50
U.S. No. 3:					
200-220	\$14.25-14.50	—	—	—	—
220-240	14.25-14.50	14.65-14.75	—	—	13.50-13.75
240-270	14.00-14.50	14.50-14.90	—	—	13.25-13.75
270-300	13.00-14.25	14.00-14.65	—	—	13.00-13.50
U.S. No. 1-2:					
180-200	14.25-14.85	13.75-15.35	\$13.75-14.75	\$13.00-14.75	12.50-14.50
200-220	14.50-14.85	14.75-15.50	14.75-15.00	14.50-15.25	14.25-14.75
220-240	14.50-14.85	15.00-15.35	14.25-15.00	14.50-15.00	14.25-14.75
U.S. No. 2-3:					
200-220	14.25-14.50	14.35-15.00	14.00-14.65	14.00-14.50	13.50-14.00
220-240	14.25-14.50	14.40-15.00	14.00-14.65	14.00-14.50	13.75-14.00
240-270	14.00-14.50	14.65-15.00	14.00-14.65	13.50-14.50	13.25-13.75
270-300	13.00-14.50	14.25-14.85	—	13.00-14.00	—
U.S. No. 1-2-3:					
180-200	13.75-14.50	13.50-15.10	13.50-14.75	12.75-14.25	12.25-14.00
200-220	14.25-14.75	14.50-15.10	14.50-14.75	14.00-15.00	13.75-14.25
220-240	14.25-14.75	14.50-15.10	14.50-14.75	14.00-15.00	13.75-14.25
240-270	14.00-14.50	—	14.00-14.75	13.75-14.50	—
<b>SOWS:</b>					
U.S. No. 1-2-3:					
180-270	12.25-12.50	—	—	12.75-13.50	—
270-330	12.00-12.50	12.50-13.25	12.50-13.00	12.50-13.25	12.50-13.00
330-400	10.75-12.50	11.00-12.50	11.00-12.50	10.75-12.75	10.75-12.75
400-550	9.25-11.25	9.75-11.25	9.75-11.00	9.75-11.50	9.50-11.25
<b>SLAUGHTER CATTLE &amp; CALVES:</b>					
<b>STEERS:</b>					
Prime:					
700-900 lbs.	—	29.25-30.00	—	—	—
900-1100 lbs.	—	29.25-30.00	—	28.50-29.50	—
1100-1300 lbs.	—	29.00-30.00	—	28.50-29.50	—
1300-1500 lbs.	—	28.00-29.75	—	28.00-29.25	—
Choice:					
700-900 lbs.	27.50-29.00	27.50-29.25	27.00-27.75	26.75-28.50	26.75-28.25
900-1100 lbs.	27.50-29.00	27.50-29.25	27.00-27.75	26.75-28.50	26.75-28.25
1100-1300 lbs.	27.25-29.00	27.50-29.25	27.00-27.75	26.75-28.50	26.75-28.25
1300-1500 lbs.	27.25-29.00	27.25-29.25	26.75-27.50	26.00-28.00	26.50-28.25
Good:					
700-900 lbs.	25.50-27.50	25.50-27.50	25.50-27.00	25.00-26.75	25.50-26.75
900-1100 lbs.	25.00-27.50	25.25-27.50	25.00-27.00	24.50-26.75	25.25-26.75
1100-1300 lbs.	25.00-27.25	25.25-27.00	24.50-27.00	24.50-26.50	25.00-26.75
Standard, all wts.	21.50-24.75	21.75-24.75	21.50-24.75	22.00-23.75	22.00-24.50
Utility, all wts.	18.00-22.00	19.00-21.75	19.00-21.50	19.50-22.00	20.00-22.00
<b>HEIFERS:</b>					
Choice:					
600-800 lbs.	26.75-28.00	26.50-27.50	26.25-28.50	25.75-28.00	26.00-27.25
800-1000 lbs.	26.50-28.00	26.25-22.50	26.25-28.50	25.50-28.00	26.00-27.25
Good:					
500-700 lbs.	24.75-26.75	25.00-26.25	24.75-26.25	23.75-25.75	24.50-26.00
700-900 lbs.	24.50-26.75	24.75-26.25	24.50-26.25	23.75-25.75	24.50-26.00
Standard, all wts.	21.50-24.75	21.75-24.75	21.50-24.75	22.00-23.75	22.00-24.50
Utility, all wts.	18.00-22.00	19.00-21.75	19.00-21.50	19.50-22.00	20.00-22.00
<b>COWS:</b>					
Commercial, all wts.	18.00-20.00	16.75-18.50	17.75-19.00	16.50-18.00	16.50-17.00
Utility, all wts.	16.50-18.00	15.75-18.00	16.00-18.00	15.25-16.50	15.00-16.50
Canner & cutter, all wts.	12.50-16.50	14.00-17.75	13.00-16.75	13.00-15.25	13.00-15.00
<b>BULLS (Yr. Excl.) All Weights:</b>					
Commercial	20.00-21.50	23.50-24.00	20.50-21.50	20.00-22.00	20.00-22.00
Utility	19.00-20.00	21.75-23.50	20.00-21.00	19.00-21.50	20.00-23.00
Cutter	16.00-19.00	19.50-21.75	18.00-20.00	18.00-19.00	20.00-22.50
<b>VEALERS, All Weights:</b>					
Ch. & pr.	28.00-33.00	—	30.00	30.00	30.00-23.00
Stand. & gd.	20.00-28.00	25.00-33.00	20.00-22.50	20.00-27.50	25.00-30.00
<b>CALVES (500 Lbs. Down):</b>					
Choice	—	—	27.50	—	27.00-28.00
Stand. & gd.	17.00-27.00	—	17.00-22.50	—	23.00-27.00
<b>SHEEP &amp; LAMBS:</b>					
<b>LAMBS (110 lbs. Down):</b>					
Prime	—	—	24.00-25.00	21.50-23.50	21.50-22.50
Choice	—	—	22.00-24.00	19.00-21.50	20.50-21.50
Good	—	—	19.50-22.00	—	20.00-22.50
<b>YEARLINGS (Shorn):</b>					
Gd. & ch.	3.25-5.50	4.00-5.00	4.50-5.00	4.50-5.25	4.50-5.50
Cull & util.	2.00-4.00	3.50-4.50	3.00-4.50	3.50-4.50	3.00-4.50
<b>EWES (Shorn):</b>					
Good	17.00	18.00	—	17.00-18.00	—

## CORN BELT DIRECT TRADING

Des Moines, Aug. 5—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture.

### BARROWS & GILTS:

U.S. No. 1, 200-220.	13.60@14.75
U.S. No. 2, 220-240.	13.25@14.65
U.S. No. 2, 200-220.	13.60@14.50
U.S. No. 2, 220-240.	13.25@14.40
U.S. No. 2, 240-270.	12.50@13.75
U.S. No. 3, 200-220.	13.20@14.00
U.S. No. 3, 220-240.	12.85@13.90
U.S. No. 3, 240-270.	12.10@13.45
U.S. No. 3, 270-300.	11.35@12.70
U.S. No. 2-3, 270-300.	11.75@12.90
U.S. No. 1-3, 180-200.	12.25@14.00
U.S. No. 1-3, 200-220.	13.60@14.25
U.S. No. 1-3, 220-240.	13.25@14.15
U.S. No. 1-3, 240-270.	12.50@13.70

### SOWS:

U.S. No. 1-3, 270-330.	10.85@12.50
U.S. No. 1-3, 330-400.	9.85@11.50
U.S. No. 1-3, 400-550.	8.25@10.50

Corn Belt hog receipts, as reported by the USDA:

	This week est.	Last week actual	Last year actual
July 30	54,000	58,000	49,000
July 31	43,000	47,000	36,000
Aug. 1	27,000	30,000	28,500
Aug. 3	79,000	70,000	44,000
Aug. 4	62,500	71,000	61,000
Aug. 5	55,000	64,000	52,000

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, Aug. 4 were as follows:

### CATTLE:

	Cwt.
Steers, ch. & pr.	26.75@29.50
Steers, good	25.00@26.50
Heifers, gd. & ch.	25.00@27.00
Heifers, good	24.00@25.75
Cows, util. & com'l.	14.50@17.00
Cows, can. & cut.	12.50@14.75
Bulls, util. & com'l.	16.00@20.50

### VEALERS:

Good & choice	24.00@27.00
Calves, gd. & ch.	23.00@26.50

### BARROWS & GILTS:

U.S. No. 1, 180/240.	14.00@15.25
U.S. No. 1-2, 180/200	13.75@14.75
U.S. No. 1-2, 200/220	14.75@15.25
U.S. No. 1-2, 220/240	14.25@15.50
U.S. No. 2-3, 200/220	14.25@14.50
U.S. No. 2-3, 220/240	14.25@14.50
U.S. No. 2-3, 240/270	13.75@14.35
U.S. No. 1-3, 180/200	13.50@14.25
U.S. No. 1-3, 200/240	14.35@14.75
U.S. No. 1-3, 240/270	14.00@14.50

### SOWS, U.S. No. 1-3:

270/330 lbs.	12.50@13.25
330/400 lbs.	11.50@12.75
400/550 lbs.	10.00@11.50

### LAMBS:

Good & choice	20.00@22.00
Utility & good	17.00@20.00

## LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Aug. 4 were as follows:

### CATTLE:

	Cwt.
Steers, choice	\$26.50@27.50
Steers, good	25.00@26.50
Heifers, gd. & ch.	24.00@27.65
Cows, utility	15.50@17.50
Cows, can. & cut.	13.50@15.50
Bulls, cut. & util.	18.00@22.50

### BARROWS & GILTS:

U.S. No. 1-3, 190/235	15.00@15.50
U.S. No. 2-3, 295/306	14.35@14.50
U.S. No. 3, 390	11.10

### SOWS, U.S. No. 1-3:

245/400 lbs.	10.00@13.25
400/500 lbs.	9.00@10.00

### LAMBS:

Choice	23.00@23.50
Good	21.00@23.00

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Tuesday, Aug. 4 were as follows:

### CATTLE:

	Cwt.
Steers, ch. & pr.	\$27.50@30.00
Steers, good	25.00@27.25
Heifers, gd. & ch.	25.75@27.75
Cows, util. & com'l.	16.00@18.00
Cows, can. & cut.	14.75@17.50
Bulls, util. & com'l.	20.00@23.00
Bulls, cutter	18.00@20.00

### VEALERS:

Choice & prime	32.00@33.00
Good & choice	29.00@32.00

### BARROWS & GILTS:

U.S. No. 1, 200/220	15.00@15.25
U.S. No. 3, 200/220	none qtd.
U.S. No. 3, 220/240	14.50@14.75
U.S. No. 3, 240/270	13.50@14.50
U.S. No. 3, 270/300	13.00@14.25
U.S. No. 1-2, 180/200	13.75@15.00
U.S. No. 1-2, 200/220	14.75@15.15
U.S. No. 1-2, 220/240	14.50@15.00
U.S. No. 2-3, 200/220	14.50@14.75
U.S. No. 2-3, 220/240	14.50@14.75
U.S. No. 2-3, 240/270	14.00@14.50
U.S. No. 2-3, 270/300	13.25@14.25
U.S. No. 1-3, 180/200	14.00@14.75
U.S. No. 1-3, 200/220	14.50@15.00
U.S. No. 1-3, 220/240	14.50@15.00
U.S. No. 1-3, 240/270	14.00@14.75

### SOWS, U.S. No. 1-3:

180/270 lbs.	12.75@13.50
270/330 lbs.	12.00@13.50
330/400 lbs.	11.25@12.50
400/550 lbs.	10.50@11.25

### LAMBS:

Choice & prime	23.50@24.50
Good & choice	20.00@24.00

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, Aug. 4 were as follows:

### CATTLE:

	Cwt.
Steers, prime	None qtd.
Steers, choice	\$26.50@28.00
Steers, good	25.00@26.50
Heifers, choice	25.75@27.00
Heifers, good	24.00@25.75
Cows, util. & com'l.	15.00@17.75
Cows, can. & cut.	12.50@15.75
Bulls, util. & com'l.	20.50@22.00
Bulls, cutter	19.00@20.50

### BARROWS & GILTS:

U.S. No. 1, 180/240.	13.00@14.50
U.S. No. 2, 180/240.	13.00@14.75
U.S. No. 2, 240/270.	14.25@14.50
U.S. No. 3, 200/240.	14.35@14.50
U.S. No. 3, 240/270.	14.25@14.50
U.S. No. 3, 270/300.	13.00@14.25
U.S. No. 1-2, 180/240	13.00@15.00
U.S. No. 2-3, 200/240	14.25@14.75
U.S. No. 2-3, 240/270	14.25@14.50
U.S. No. 2-3, 270/300	13.25@14.25

### SOWS, U.S. No. 1-3:

270/330 lbs.	12.25@13.00
330/400 lbs.	11.25@12.50
400/550 lbs.	9.75@11.50

### LAMBS:

Choice	22.00@22.25
Good	21.50@22.00

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Aug. 4 were as follows:

### CATTLE:

	Cwt.
Steers, choice	26.50@28.50
Steers, good	25.00@26.50
Heifers, gd. & ch.	25.00@27.00
Heifers, stand.	23.00@24.00
Cows, util. & com'l.	15.00@19.00
Cows, can. & cut.	13.50@15.50
Bulls, util. & com'l.	19.00@22.00

### VEALERS:

Choice & prime	31.00@33.00
Good & choice	29.00@31.00
Calves, gd. & ch.	25.00@28.00

### BARROWS & GILTS:

U.S. No. 1-2, 200/240	15.00@15.50
U.S. No. 3, 200/240	14.75@15.25
U.S. No. 2-3, 200/240	14.50@15.00

### SOWS, U.S. No. 2-3:

350/450 lbs.	10.50@11.50
500/600 lbs.	10.00@10.50

### LAMBS:

Choice prime	23.00@24.00
Good & choice	22.00@23.00

## WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Aug. 1, 1959 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep & Lamb
Boston, New York City Area <sup>1</sup>	12,146	10,617	47,456	37,444
Baltimore, Philadelphia	7,596	638	26,521	2,410
Cincy, Cleve., Detroit, Indpls.	18,175	5,463	123,136	13,852
Chicago Area	16,398	5,378	29,146	4,436
St. Paul-Wis. Areas <sup>2</sup>	30,011	11,217	96,793	11,211
St. Louis Area <sup>3</sup>	10,771	2,456	69,095	5,526
Sioux City-So. Dakota <sup>4</sup>	22,923	...	86,348	14,489
Omaha Area <sup>5</sup>	36,156	206	81,321	11,585
Kansas City	13,177	...	37,412	...
Iowa-So. Minnesota <sup>6</sup>	34,175	5,126	265,113	28,363
Louisville, Evansville, Nashville, Memphis	7,438	4,189	52,110	...
Georgia-Florida-Alabama Area <sup>7</sup>	5,263	2,226	18,945	...
St. Joseph, Wichita, Okla. City	17,011	1,549	41,413	6,867
Ft. Worth, Dallas, San Antonio	5,873	12,178	14,105	...
Denver, Ogden, Salt Lake City	17,799	252	13,579	29,435
Los Angeles, San Fran. Areas <sup>8</sup>	20,560	1,098	26,755	25,757
Portland, Seattle, Spokane	7,128	413	14,374	10,153
Grand Totals	286,633	56,701	1,041,695	215,628
Totals same week 1958	286,633	72,155	873,019	198,750

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, and Thomasville, Ga., Barstow, Hialeah, Jacksonville, Ocala and Quincy, Fla. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended July 25 compared with same week in 1958, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS <sup>1</sup>		LAMBS	
	All wts.		Gd. & Ch.		Grade B <sup>1</sup> Dressed		Good Handyweights	
	1959	1958	1959	1958	1959	1958	1959	1958
Toronto	\$25.50	\$23.00	\$30.00	\$25.50	\$24.25	\$31.50	\$24.41	\$24.50
Montreal	24.20	22.85	28.15	24.55	24.35	31.10	24.45	21.90
Winnipeg	24.43	22.75	31.58	26.04	21.56	29.86	20.00	20.00
Calgary	23.10	20.55	30.40	24.90	20.62	28.57	18.60	22.00
Edmonton	22.80	20.25	26.00	22.25	20.85	29.30	20.50	18.90
Lethbridge	22.80	20.50	26.25	22.75	20.60	28.65	19.40	20.25
Pr. Albert	22.12	20.75	27.50	21.75	20.50	27.50	18.50	18.50
Moose Jaw	23.10	21.25	29.25	24.00	20.50	27.50	—	19.00
Saskatoon	23.10	21.00	29.00	25.25	20.50	27.50	18.25	19.25
Regina	22.25	21.00	29.00	23.00	20.50	27.70	19.50	19.75

<sup>1</sup>Canadian government quality premium not included.

<sup>1</sup>Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at five packing plant stockyards located in Albany, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended August 1:

	Cattle & Calves	Hogs
Week ended Aug. 1	2,305	11,350
Week previous (six days)	2,376	12,103
Corresponding week last year	2,577	9,868

## CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended July 25:

CATTLE			
		Week ended July 25	Same week 1958
Western	Canada ..	17,427	17,365
Eastern	Canada ..	15,829	16,930
Totals	.....	33,256	34,295
HOGS			
Western	Canada ..	63,678	46,993
Eastern	Canada ..	71,719	47,822
Totals	.....	135,397	94,815
All hog carcasses graded	.....	144,103	103,025
SHEEP			
Western	Canada ..	3,516	3,380
Eastern	Canada ..	4,896	5,821
Totals	.....	8,412	9,201

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended July 31: Cattle Calves Hogs Sheep

Los Ang.	2,706	425	1,218	136
N. P'tland	2,375	25	300	4,700
Stockton	1,700	500	950	850

## NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended Aug. 1:

	Cattle	Calves	Hogs*	Sheep
Salable ..	47	11	None	None
Total (incl. directs)	1,962	152	18,924	3,300
Prev. wk.				
Salable ..	34	5	None	None
Total (incl. directs)	1,401	442	18,478	3,105
*Includes hogs at 31st Street.				

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## They cut costs on meat deliveries

Whether you operate one truck or twenty trucks, count on Firestone Rubber-X, the longest wearing rubber ever used in Firestone truck tires. It's yours with every Firestone, for extra trouble-free deliveries and lower truck tire costs.

And along with new long-wearing tire rubber, all Firestones bring you Firestone S/F (Shock-Fortified) cord for still more stamina and dependability. No wonder more and more truck owners like yourself find it good business, always, to buy Firestones when replacing old tires—and to specify Firestones on all new trucks. Ask about them today at your nearby Firestone Dealer or Store—your headquarters for fast, reliable service!



TRANSPORT

SUPER ALL TRACTION



LOOK FOR NEW LOW COSTS PER MILE WITH LONG-WEARING FIRESTONE TRUCK TIRES

Copyright 1959, The Firestone Tire & Rubber Company

**Firestone**  
BETTER RUBBER FROM START TO FINISH

THE NATIONAL PROVISIONER, AUGUST 8, 1959



# The Meat Trail...

## Bowman Named Manager of Oscar Mayer Madison Plant

A. PAUL BOWMAN has been promoted to manager of the Oscar Mayer & Co. plant at Madison, Wis., and two other men also were elevated to fill vacancies left by the appointment, P. GOFF BEACH, vice president of operations, announced. The company's growth has necessitated a separation of the two positions of general operations manager and Madison plant manager, both of which have been held by R. L. TERRY, Beach explained. Terry was appointed to the general operations position a year ago.

EUGENE T. MESKILL, general industrial engineer for the company since 1956, was named to succeed Bowman as Madison operations manager. WALTER S. BRAGER will become general industrial engineer for the company. Brager's former position as Madison plant industrial engineer has not yet been filled.

Bowman, a graduate of the University of Wisconsin, joined Oscar Mayer & Co. in 1948 as a chemist. He was general product controller at Madison before his promotion to operations manager in April, 1958. Meskill, holder of a master of business administration degree from Harvard University, started as a work simplification engineer for the firm in 1951. He was named general industrial engineer in 1956. Brager holds both a bachelor's degree in mechanical engineering and a master of business administration degree from the University of Wisconsin. His first job with the company was as materials handling engineer in 1951. He became Madison industrial engineer in 1956.

## Swift Contest Points Up Tie-in of Customers, Jobs

More than 2,500 prizes valued at \$25,000 are being offered by Swift & Company, Chicago, to employees who submit the best entries in a letter writing contest being conducted this month. The contest, open to all Swift employees, emphasizes the importance of sales and the relationship between customers and jobs. It is one phase of the company's "Project Progress" program, which spotlights the theme, "Sales Make Jobs." Employee contestants will write on the theme, "What the customer means to me and my job."



PLAQUE PRESENTED to John E. Stephens (right) upon his retirement as vice president of Krey Packing Co., St. Louis, expresses appreciation and best wishes of firm's city sales department. Others in photo are Gene Kornblatt (left), city sales manager, and John Krey Stephens, vice president. John E. Stephens served more than 40 years in meat packing industry.

## Scott Petersen Sausage Firm Purchased by John Morrell

John Morrell & Co. has purchased the business of Scott Petersen & Co., Chicago manufacturer and distributor of sausage and other specialized meat products, SCOTT PETERSEN, JR., president of Scott Petersen, and W. W. McCALLUM, president of Morrell, announced in a joint statement this week.

Scott Petersen & Co. was founded in 1921 by SCOTT PETERSEN, SR., chairman of the board of directors of



S. PETERSEN



W. McCALLUM

that company. Operations have been conducted at a plant located at 4450 W. Armitage ave. since the business was established.

McCallum said that the newly-acquired firm will be operated as a subsidiary of John Morrell & Co., using the Scott Petersen name and present brand identification. The operation will be under the direction of Scott Petersen, jr.

## New Managers Named for Several Cudahy Operations

Several changes in executive personnel have been announced by The Cudahy Packing Co., Omaha.

AL G. PIGNATARO, formerly assistant manager and sales manager at Cudahy's North Salt Lake plant, has been named manager of the company's San Francisco branch house. He will succeed STANLEY G. HAFLEY, who will retire from active management on August 15. Hafley, who has been with Cudahy for more than 40 years, will continue his services in an advisory capacity.

E. S. GALLINGER has been appointed general manager of the Cudahy plant at San Diego. He formerly was assistant manager at Phoenix. WILLIAM GILLESPIE has been named manager of Midwest Meat Co. of Salt Lake City, a Cudahy affiliate. DON K. BEAULIEU, former city sales manager at Omaha, has been named assistant manager and sales manager at North Salt Lake. D. L. FOLLOWELL will succeed Beaulieu at Omaha.

R. J. REISTER of Omaha will take over management of the Atlantic plant sales division in addition to his present assignment as manager of eastern plant sales for Cudahy. The company also announced the July 31 retirement of J. J. O'NEILL, vice president of the dairy and poultry division, after 40 years' service.

## PLANTS

Granite State Packing Co., Manchester, N. H., has received a permit from the Manchester building department to construct an addition to its plant at 163 Hancock st. ALEX SHAPIRO is president and treasurer of the firm, which operates one of the largest slaughtering establishments in northern New England.

The plant of Max's Food Processing Co. at 2515 E. Anaheim st., Long Beach, Cal., has been remodeled, owner MAX JUNGBAUER informed the NP. HERBERT FLEISCHMAN has been promoted to sausage superintendent.

More than 800 persons attended the formal opening of the new 30,000-sq.-ft. plant of Thurmman's, Inc., at 399-419 St. Paul's ave., Jersey City. Eleven years of growth squeezed the meat processing firm out of its previous plant in Wallington, N. J., according to HENRY THURMANN, president. Refurbishing the Jersey City facility, which form-

erly was a dry cleaning plant, installation of new stainless steel equipment and shifting of operations required 14 months, he said. The firm processes hams, beef, frankfurters, bacon, sausage and other meat products. THOMAS LEWANDOWSKI is plant manager.

The Eastern Provision Co., Inc., Detroit, has been acquired by Thompson-Cain Meat Co. of the same city. JOSEPH KORNFELD, the principal stockholder of Eastern Provision Co., has retired to Miami, Fla. He suffered a stroke about four years ago.

Construction of 2,200 sq. ft. of cooler space is under way at Acme Meat Packing Co., Vernon, Cal., SAM ORMONT, president, announced. The cooler, which will hold 170 cattle, is utilizing the area previously occupied for shipping. The shipping department has been moved to the rear of the plant. Low rails for breaking sides are being installed in one end of the cooler.

An open house for retailers and food service operators marked the reopening of the Armour and Company branch house at 1400 Cowart st., Chattanooga, Tenn., which had been closed about two years. The area had been served by truck from Atlanta in the interim. H. L. DUKE is manager of the branch, which has been redecorated and improved.

## JOBS

JAMES M. STRAUSS has been named general sales manager of Pfaelzer



J. M. STRAUSS

Brothers, division of Armour and Company, Chicago. A graduate in animal husbandry from the University of Kentucky, Strauss served eight years with a major packer and has been with Pfaelzer Brothers for more than six years. He has been Chicago sales manager during most of his service with the purveying concern. In his new post, he will direct the company's sales promotion program throughout the United States.

E. T. (TED) LIEBERMAN, formerly sales manager of Packers Central Loading, Inc., Vernon, Cal., has been appointed general manager, succeeding E. W. CARPENTER, who resigned. The company manufactures sausage and processes pork products under the brand name "Bar M" and sells

to truck peddlers who distribute to independent retail stores in Los Angeles and surrounding cities. Departmental managers have been named as follows: MARTIN RODENCOL, plant superintendent; ROBERT HARPER, sausage; ALBERT SWENDELSON, shipping; DEL McCOMMON, sales manager; EDELL LANE, pickling, and RICHARD SMITH, office manager.

## TRAILMARKS

BEN SHINDLER, formerly of Puritan Beef Co., New York City, has taken



B. SHINDLER

over operation of the famous El Rancho Hotel in Port-au-Prince, Haiti. Shindler was active in the National Association of Hotel and Restaurant Meat Purveyors. The hotel has made a special offer to the association for a pre- or post-convention trip for members who attend the 17th annual meeting, which is scheduled for October 26-30 at the Diplomat East Hotel, Hollywood by the Sea, Fla.

Forty butchers in a cooler at MacKimm Bros., Inc., Chicago, escaped safely as a section of the roof of the one-story building collapsed recently. They told firemen they fled after they smelled ammonia gas and heard the cement and cork walls of the cooler cracking under the weight of the roof. Damage to the building was estimated at \$15,000. CHARLES MACKIMM, company president, said \$80,000 worth of meat in the cooler was transferred to a nearby cold storage plant.

Bisonburger from six buffalos slaughtered at Earl Flick Wholesale Meats, Clackamas, Ore., went on sale in Portland retail markets recently for 89¢ a pound. Owner J. EARL FLICK planned to slaughter other animals in a herd obtained from Montana for sale as bisonburgers and bison steaks at the Oregon Centennial grounds.

DONALD MEEK, co-owner of the Clarksville (Ark.) Meat Packing Co. has been elected president of the Johnson County Riding Club.

JOHN PLANKINTON, founder of Plankinton Packing Co., Milwaukee, now a Swift & Company associated firm, has been named by the Wisconsin Manufacturers' Association as one of seven 1959 selections for the Wisconsin Industrial Hall of Fame. Plankinton established the

firm in the mid-19th century. Several men who later became prominent in the packing industry, including PHILIP D. ARMOUR and PATRICK and JOHN CUBAHY, were associated with him. Plankinton died in 1891. Pictures and biographical sketches of Plankinton and other selections for the Industrial Hall of Fame will be on display at the Wisconsin State Fair August 21-30.

## DEATHS

FRED COHN, 67, president of Kansas Packing Co. of New York and Norfolk, Va., died of a heart attack while on vacation in Naples, Italy. His firm is said to be the principal supplier of meat to American and foreign ship lines calling at East Coast ports. The company attracted widespread attention from a legal viewpoint in 1955 when the New York Court of Appeals sided with the firm in its argument that the 10 per cent limit on added water in beef brisket then imposed by the New York City board of health was unconstitutional as applied to product moved in interstate commerce because the federal meat inspection regulations permit 20 per cent. Cohn and his two brothers, now deceased, started Kansas Packing Co. in 1908. Fred Cohn became president in 1948. Survivors include the widow, HERTA; a son, MELVIN, and two daughters.

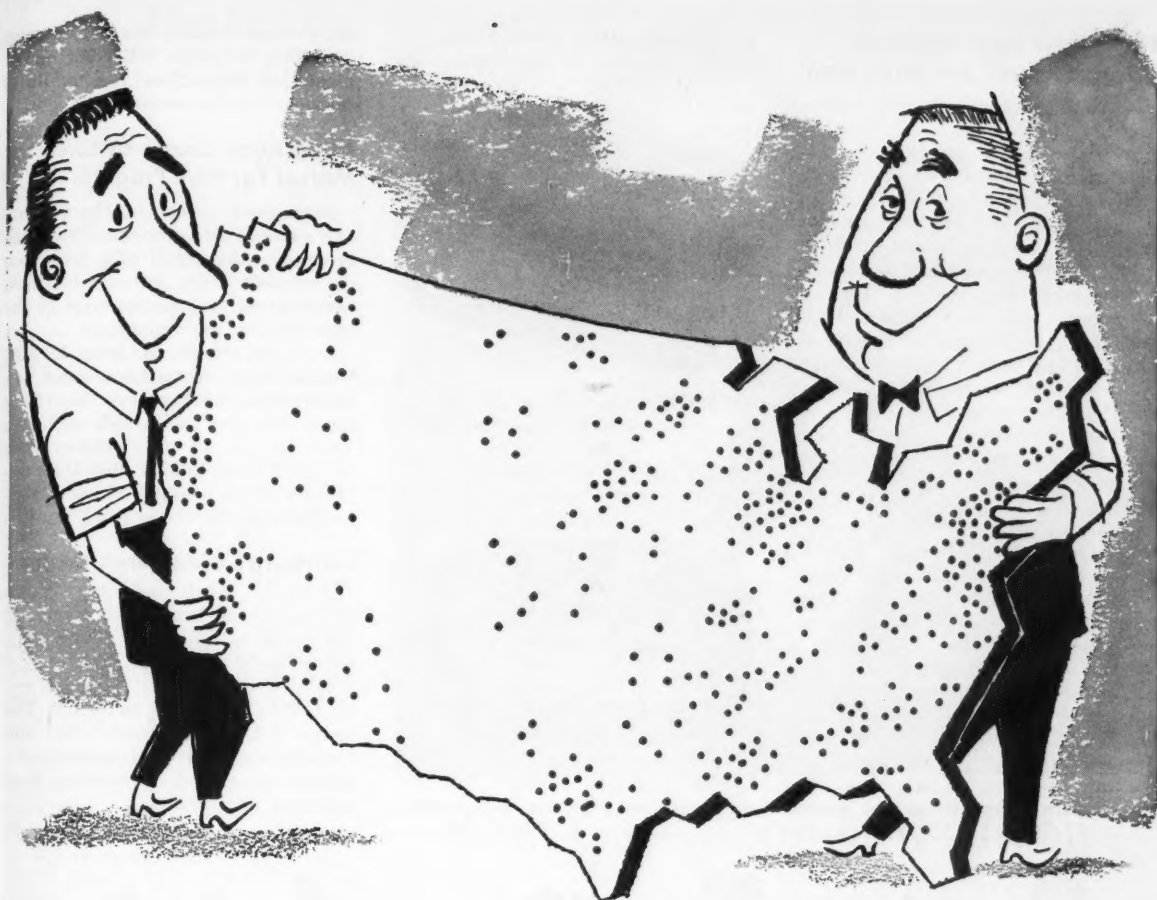
MARVIN NATHAN NUNN, 75, president of Nunn Provision Co., Blytheville, Ark., died of injuries suffered in an automobile accident at Hays, Kan. Nunn founded his company in 1935. Survivors include a son, MARVIN, JR., and three daughters.

RENE R. GUERRA, 60, president of George E. Tesio Co., Oakland, Cal., died recently. He had been in the meat business in the San Francisco Bay area for many years and was active in industry affairs.

GEORGE RUPP, 72, who was in charge of chain store contracts for B. Schwartz & Co., Chicago, died recently. Before joining the Schwartz organization, Rupp served for 30 years in the beef buying section of A. & P. Food Stores.

BOWMAN CROSBY, 81, who had been associated with the livestock marketing and meat packing industries for more than 65 years, died in Whiting, Vt.

SAYLE E. SMITH, 65, retired manager of the Swift & Company plant at Jersey City, died of a heart attack. He had been with Swift 39 years when he retired last January.



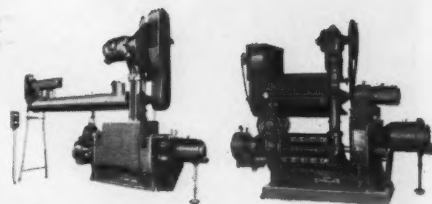
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*Nationwide Acceptance of*

# ANDERSON EXPELLERS!

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Look anywhere in America and you'll find industry's Number 1 choice is Anderson Expellers! Such leadership results from having the best equipment on the market. Anderson's engineers pursue vigorously a program of research and development in the fields of engineering design and metallurgy. As new designs are tested and proved, they are rapidly incorporated into Expeller manufacture. This constant attention to new ideas, methods and materials makes Anderson Expellers the outstanding machine in its field today. Look at the map. Find an Expeller installation near you. Let us show you without obligation what an Expeller equipped plant can do for you.



**THE V. D. ANDERSON COMPANY**

*division of International Basic Economy Corporation*

**1965 West 96th Street • Cleveland 2, Ohio**

*Only Anderson makes Expellers!*



See page F/An



## New Packages Contain 'One Wiener for Each Bun'

Wieners packed just like buns—eight to a package!

In these words H. H. Holcomb, executive vice president of Patrick Cudahy Inc., Cudahy, Wis., described a new family of wiener packages introduced recently by the firm.

"For years the public has been buying buns in packages of eight or 12—mostly eight to a package—but wieners have always been packed about 10 to a pound," he said. "Seven varieties of Patrick Cudahy wieners are now available in packs of eight, 12 and 24; that means, there will be a wiener for every bun and no leftovers."

According to the company, four varieties of wieners will be available in packages of eight franks. These include regular size, giant bun-size (to fit the bun from end to end), natural casing frankfurters and all-beef wieners.

Other varieties include the 12-pack bun size—a dozen extra-long wieners to the package; the 24-pack hot dog, designed for parties and picnics, and the 20-pack size of cocktail wieners, which can be served both as appetizers and treats

for the youngsters of the family.

The company is introducing its



PACKAGE containing eight wieners comes in four different varieties.

new family of wiener packages with a full-scale promotion campaign in



LARGE package contains 24 hot dogs for group picnics and parties.

the Patrick Cudahy marketing area, including full-page, full-color newspaper ads and a heavy schedule of radio spot announcements.

## Hong Kong Looms as Likely Market For Pork Products

High pork prices in Hong Kong are encouraging imports. The high prices are the result of a reduction in supplies from mainland China, which usually furnishes most of the imports for the colony.

In recent months the price for live hogs in Hong Kong has ranged between \$23 and \$38 per cwt. Most hogs have sold for \$30 to \$31 per cwt. These prices are much higher than in the United States and U.S. exporters of pork might compete successfully in the Hong Kong market.

## Hamburg's New Meat Center

A new meat-marketing center now being constructed in Hamburg, Germany, is scheduled to be completed early next year. The market area covers 55,900 sq. ft. and is described as the largest in Europe. The center will be air conditioned and have 98 stalls for fresh meat, 21 for variety meats and 70 for other meat products and poultry.

# Better-Tasting, Juicier Hot Dogs



The best-tasting hot dogs are made with nonfat dry milk.

Nonfat dry milk improves flavor, color, texture, and eating quality of hot dogs.

It increases nutrition and sales appeal, too.

Nonfat dry milk gives you top-quality hot dogs at minimum cost. Write for free handbook of formulas and suggestions.

## Nonfat Dry Milk



Get the facts. Write Dept. NP-8  
AMERICAN DRY MILK INSTITUTE, INC.  
221 North LaSalle Street • Chicago 1, Ill.

## Flashes on suppliers

**DISPOSABLES, INC.:** Formation of this new corporation in New York City to manufacture and sell disposable paper clothing has been announced by **DANIEL H. FRANK**, vice president. The clothing is designed primarily for industrial, laboratory and commercial use in, among others, the meat, grocery, poultry, hotel and restaurant fields. The product line includes shirts, trousers, shop coats, aprons, hats, overshoes and other items.

**OLIN MATHIESON CHEMICAL CORP.:** **ARTHUR T. SAFFORD** has been named divisional vice president for marketing of the packaging division, according to information supplied by **ROBERT H. EVANS**, divisional vice president and general manager of this New York City concern. Safford succeeds **WALKER HAMILTON**, who has been with the firm since 1956 and will continue as a consultant.

**AMERICAN VISCOSE CORP.:** Appointment of **J. J. ISOM** to the sales staff of the Dallas office film division has been announced by **P. E. LAWRENCE**, district sales manager. Isom will service customer accounts in Oklahoma.

**PACKERS PACKAGE, INC.:** **JERRY LAMB** has been appointed division manager for sales development for Illinois, Iowa, Minnesota and Wisconsin for this Indiana firm. Lamb was formerly with Dewey & Almy and has served for several years with major meat packers.

**BASSICK COMPANY:** Opening of a new 110,000-sq.-ft. caster manufacturing plant at Spring Valley, Ill., was announced recently by **WILLIAM K. MEYERS**, president. The new plant, together with existing plants in Bridgeport, Conn., brings the amount of manufacturing space devoted to caster production to more than 550,000 sq. ft.

**BORG-WARNER CORP.:** **PAUL A. HEBER** has been named sales manager of truck refrigeration for the York division and will be in charge of setting up national distribution of the firm's truck refrigeration systems. Heber's appointment to the new sales post is in keeping with the expanded emphasis which the York, Pa., concern is placing on its new truck refrigeration systems built around a two-speed, engine-driven alternator.



## West Carrollton lard carton liners assure *freshness*

They keep moisture IN and seal impurities OUT. Lard carton liners made of West Carrollton Genuine Vegetable Parchment assure you of getting your product into the hands of the ultimate consumer with that original freshness. These liners are tasteless, odorless, grease resistant and non-toxic.



See page K/Wes

**WEST CARROLLTON PARCHMENT COMPANY**  
West Carrollton 49, Ohio P. O. Box 98

**SALES OFFICES:** New York 13, 99 Hudson St.  
Chicago 6, 400 West Madison St. • Boston 10, 10 High St.

*Serving the Food Industry Since 1896*

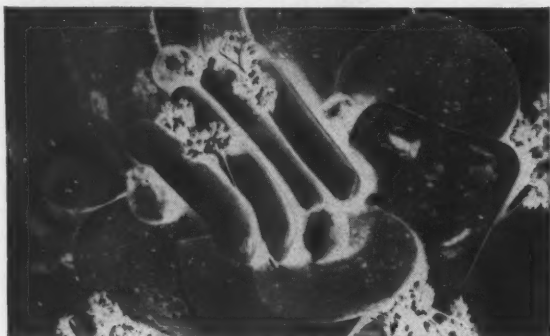
West Carrollton  
**GENUINE VEGETABLE**  
Parchment

AUTOCLOAVE PARCHMENT	CELERY WRAPPERS	LINERS FOR MEAT TINS	POULTRY WRAPPERS
BACON WRAPPERS	CHEESE WRAPPERS	MARGARINE WRAPPERS	RELEASE PARCHMENT
BAKERY PAN LINERS	FISH FILLET INSERTS & WRAPPERS	MASTER PARCHMENT	SAUSAGE WRAPPERS
BUTTER BOX LINERS	GIBLET WRAPPERS	MEAT WRAPPERS	TAMALE WRAPPERS
BUTTER TUB LINERS & CIRCLES	GREETING CARD PARCHMENT	MILK CAN GASKETS	TRI-WRAP & DUO-WRAP FOR SMOKED MEATS
BUTTER WRAPPERS	LARD CARTON LINERS	PARCHMENTIZED KRAFT	VEGETABLE SHORTENING CARTON LINERS
CAKE DECORATORS		POULTRY BOX LINERS	

SILICONE • MYCOBAN • QUILON & DRY WAXED PARCHMENT

CLEAN FOOD PAPER—For Delicatessen and Grocery Stores, also Fish and Meat Markets.

## 3 WAYS TO MAKE GOOD PRODUCTS BETTER



**Zest** Staley's Monosodium Glutamate brings out the full-bodied goodness of natural meat flavor. Try it in your own sausages, canned meats, meat loaves and taste the difference a few pennies can make. Easy to use, no formula changes.



**Soy Flour**—Staley's improved Meat Packers Soy Flour gives your meat products better appearance, better texture, less shrinkage. Superior blending properties. Easy to use. Retains more fats and moisture for better eating.



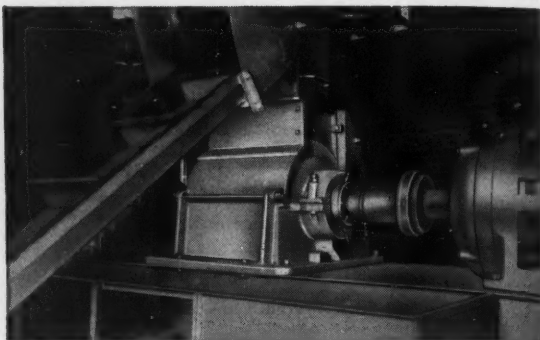
**Hydrolyzed Vegetable Protein**—Staley's new flavor discovery builds eye-appeal too! Natural flavor building characteristics never upset delicate flavor balance. You get better meat products and enjoy better meat sales.

See the Man from Staley's for further details on these and other profit-building products for the Meat Packing Industry. Or write direct for more information.



**A. E. STALEY MFG. CO., DECATUR, ILL.**  
Branch Offices: Atlanta • Boston • Chicago • Cleveland • Kansas City  
New York • Philadelphia • San Francisco • St. Louis

## cutting action... no hammermill action with **M & M** meat converters



Shown here is an M & M meat converting installation in a rendering plant. Converter is arranged for feeding from the first floor by means of a conveyor. Material can also be fed from floor above by gravity through a chute. Ground material is delivered to cookers by conveyor. Machine is designed so material cannot collect inside and throw equipment out of balance. Provides fine, uniform cutting of meat, shop fats and bones. Wide range of sizes and types. Write for further information.

### MITTS & MERRILL

1001 SO. WATER ST. • SAGINAW, MICHIGAN

**RED SEAL**  
TRADE MARK  
ST. LOUIS

**CERTIFIED  
CASING  
COLORS**

**WARNER JENKINSON MFG., CO.**  
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## WESTERN BUYERS

### LIVESTOCK BUYERS

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WE BUY HOGS IN THE HEART OF THE CORN BELT  
10 OFFICES TO SERVE YOU



# CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

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PLEASE REMIT WITH ORDER

## HELP WANTED

### ENGINEER

Approximately 50% of time as sales engineer traveling in midwest. Balance spent in our office designing and developing steel products for packing houses as well as other industries. Excellent opportunity to develop into executive position.

WINGER MANUFACTURING CO. INC.  
211 E. 4th St., Ottumwa, Iowa

**SALES MANAGER:** Excellent opportunity for the right man to grow with a profitable, expanding, federally inspected meat packing plant specializing in manufactured products. Send complete resume stating availability and expected salary, to Gold Medal Packing Corporation, 614 Broad St., Utica, N. Y.

**VEAL PLANT:** Located in Orlando, Florida, needs two men who can kill and bone three to four hundred baby calves per week. Work per head, salary or commission. All replies confidential. Write to Box W-335, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING FOREMAN:** Kill floor. For small beef kill plant in midwest. State references, experience and starting salary. W-360, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES & MERCHANDISING MANAGER:** Southeastern packer—full line of products including beef, pork, smoked meat and sausage. Real opportunity for ambitious, energetic planner and self starter. Salary open. Inquiries held in absolute confidence. Authority, duties and responsibilities clearly defined. W-343, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

### \$30,000.00 BUYS

THE CAREY PACKING COMPANY, Morristown, Tennessee. This includes the land, building and equipment. Built of steel and concrete construction, fully equipped, capacity 500 cattle per week. Plenty of good local livestock available. Good local labor available. Must be sold within 30 days. Write for folder.

### MASENGILL AGENCY

MORRISTOWN TENNESSEE

### MODERN PACKING PLANT

1 Yrs. old. 3 acres, zoned I-2, heavy industry. Fully equipped. In heart of Lake County and industrial area, 35 mi. No. of Chicago. 6000 sq. ft. in plant area. 1500 sq. ft. 5-rm. modern apt. above. On 2 trunk highways leading from Chicago. Railway siding available. Highly suitable for restaurant supply house, branch house, slaughter capacity to easily supply sausage mfg. or wholesale house in city.

L. B. ANDERSEN & CO., INC.

20 West Dundee Road  
Wheeling, Illinois

LEhigh 7-4300 or Chicago ph. ROGERS Pk. 4-9400

**WILL SACRIFICE:** For half price, because of other interests. Small meat packing plant and slaughter house in western North Carolina. Buildings, trucks, coolers, freezer and automatic machinery in excellent condition. Good money maker. 3 Acres land, low taxes, growing community. Write Post Office Box 775, Hendersonville, North Carolina.

**WHOLESALE MEAT PLANT:** Long established in Miami, Florida. Selling to hotels and restaurants. Freezer space 1260 s.f.; cooler space 185 s.f.; work space 1450 s.f.; covered loading dock 400 s.f. New doing average 2 million lbs. yearly with capacity to do 3 million. Fully equipped and priced very reasonably. The Southland Companies, Broker, 1612 Ponce De Leon Blvd., Coral Gables, Florida.

**FOR SALE or LEASE:** Refrigerated plant fully equipped for meat purveyor. Approximately 7,000 square feet, offices, parking, near Lincoln tunnel. Formerly occupied by interstate purveyor. MR. PETRAS, Telephone Hickory 6-3389

**MEDIUM SIZE:** Modern plant in central Florida. Cattle and hog kill, manufacturing and smoked meat facilities. Ideally located for livestock supply and product distribution. FS-358, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOR SALE:** Meat processing building with chilling and freezing rooms. Newly built. Federally approved. Ideally located in central Iowa. Box 12, Station A, Ames, Iowa

**PACKING PLANT:** CLINTON, Illinois. Doing good business. Also sale barn in connection doing an excellent business. Expanding. Terms available. Sell one or both. Box 148, Clinton, Ill.

**PACKING COMPANY FOR SALE:** 60 head per day, cattle only, in northwestern Minnesota, located in a small town. Federally inspected, located on all weather highway with rail connections. FS-337, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT FOR SALE

### ANDERSON EXPELLERS

### FRENCH SCREW PRESSES

All Models, Rebuilt, Guaranteed



We Lease Expellers



PITTOCK & ASSOCIATES, Glen Riddle, Penn.

**FOR SALE:** 550 ton Carrier Centrifugal Refrigeration Machine. Model 17-P-64. Driven by Moore steam turbine engine complete with compressor, evaporator, etc. Excellent condition. Like new. Economical to run. Can be purchased at fractional cost of new. A real bargain. Call or write: LIQUIDATION MANAGER, Box 1230, Terre Haute, Indiana. Phone: Crawford 7033.

**FOR SALE.** Standard nap unscrambling machine. Also a large Mitts and Merrill hog. Both like new. BURTON HILL, Box 148, Topeka, Kansas

**4 STAINLESS STEEL BONING BENCHES:** Capacity 3 butchers each. Very sturdy construction, excellent condition. Can be seen in stockyards area, Chicago. FS-341, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SINGLE AXLE TRAILER:** Four 30 ft. aluminum trailers A-1 shape, two side doors, flat aluminum floor 9 x 20. Good tires. No insulation. New York vicinity. \$900 each. FS-356, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT WANTED

**WANTED TO BUY:** 1,000 lb capacity meat mixer. Also a booster ice machine. BURTON HILL, Box 148, Topeka, Kansas

## MISCELLANEOUS

**ESTABLISHED SALES AGENCY:** Available for exclusive representation processed meats in Chicago area. W-339, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**U.S.D.A. approved plant** has excess capacity for processing 100,000 pounds frozen portion controlled meat items weekly. Contact us for low cost custom packing. Plant located in southeastern U.S.A. Write to Box W-357, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HOG • CATTLE • SHEEP

### SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

## SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

[Continued on page 62]

# BARLIANT'S WEEKLY SPECIALS

## COMPLETE DOG FOOD CANNING PLANT LIQUIDATION SALE!

ONLY IN OPERATION ABOUT SIX MONTHS. All equipment, machinery, land and/or buildings may be purchased individually. Also for sale, Corn and Mixed Vegetables Lines.

ROLAND CANNING CO.

ROLAND, IOWA.

Inspection Days: MON. Aug. 17, & TUES.

Aug. 18, Sale starts: WED. August 19.

Arrangements can be made for inspection the week-end of Aug. 15 & 16. — Contact Barliant & Co. for details.

Following is a partial list of items available. Send for our catalog.

### Dog Food & Meat Processing

- 402—MEAT GRINDER: Anco, w/St. Louis cylinder, jacketed, 8 1/2" plate, 30 HP. Latest model.
- 403—SCREW CONVEYORS: (2) inclined, 10" wide x 10' long. Only few months old.
- 406—KETTLES: battery of 2-welded steel, open top, 94" dia. x 48" deep, 3/4 jacketed, w/agitators, 1200 gal. cap. each. Almost new.
- 408—MOYNO PUMP: CDO type, 5 HP.
- 409—VACUUM MIXER: Buffalo #4A, 10 HP.
- 410—VACUUM PUMP: Ingersoll-Rand, type 30, 5 HP. motor. Like new.
- 412—FILLER: M & S, 6-pocket.
- 414—CAN WASHER: Wolfinger, 60" straight line.
- 575—HAMMERMILL: (Attrition Mill) Bauer, style #127, size 30, 2—30 HP. mtr. top cond.

### Cook Room

- 130—CANNERS RETORTS: (30) FMC, 30" dia. x 72" deep, with controls.
- 168—RETORT CRATES: (219) perforated & slot type.

### Closing Machines

- 300—CAN CLOSER: Canco mdl. 34A, type 400.
- 302—VACUUM CAN CLOSER: Canco, high speed.
- 413—CAN CLINCHER: Continental Can type 5C, 6-head.
- 417—CAN CLOSER: Continental type 334-CR-P4.

### Labeling & Casing

- 161—CAN LABELER: Burt model "A".
- 165—CAN SEALER: Ferguson Packomatic #875.
- 171—NEW-WAY LABELER: mdl. 4VC, w/can reflector Illumi-Tonic, mdl. 11001.
- 175—NEW-WAY ADJUSTABLE CASER: mdl. A307.
- 175—TOP & BOTTOM CARTON SEALER: Ferguson model "D".
- 176—CAFTON COMPRESSION UNIT: Ferguson mdl. 8.

### Warehouse

- 131—RETORT CRATE MONO-RAIL: 3 1/2" x 3/8" flat bar rail.
- 132—CABLE CAN TRACK: 84", adjustable rails.
- 144—CAN ELEVATORS: (4) various heights.
- 152—GRAVITY CAN TRACK SYSTEM: 310" adj.
- 183—LIFT TRUCK: Clark mdl. #4024, 5000 lb. cap.

### Refrigeration

- 188—FREON CARRIER REFRIGERATION UNITS: (2) model F20A311, with 5 HP motors.
- 567—COOLER BLOWER: McQuay Zeropak Cooler room Cool, 9" x 3 3/4" x 3 3/4" high, w/twin squirrel cage fans.

### Truck & Trailers

- 592—SEMI-TRAILERS: (2) Freuhauf, 1956 Van type, 32' long, not insulated.
- 593—SEMI-TRAILERS: (2) Freuhauf, 1956 Van type, 32' long, with insulation.
- 598—TRACTOR TRUCK: White 1955, mdl. 3924 PLT.
- 599—TRACTOR TRUCK: GMC model, D632-47, 1956.

### Boiler Room

- 104—BOILER: J. Leffel, 125 HP. 150 W. P., late model, excellent condition.
- 105—GAS & OIL BURNER: Ray, size 8, type RC144, Industrial mdl. 50, automatic.
- 101—BATTERY OF 2 FROST HRT HIGH PRESSURE BOILERS: 125 lb. W. P., 125 HP.

All items subject to prior sale and confirmation

• New, Used & Rebuilt Equipment

• Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.

WABash 2-5550

# BARLIANT & CO.

# CLASSIFIED ADVERTISING [Continued from page 61]

## POSITION WANTED

### PURCHASING AGENT

Desires affiliation with progressive firm. Experienced in full line of packinghouse equipment and packaging materials. Married, age 37, excellent references. Will relocate. Recognized by the M. C. A. purchasing agents' association. Minimum income \$7500 with future. W-326, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**AVAILABLE SOON:** West coast area. Personable, healthy, challenging college man, 43, with 23 years' experience in all phases of production and trouble shooting major packers. Seeks opportunity in sales allied to industry, or will consider responsible supervisory position. Have ambition. Will travel. W-359, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### CATTLE BUYER

Experienced both central and auction markets. College graduate, married, currently employed. Excellent references. W-351, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### CATTLE BUYER

32 years' experience. Complete knowledge of grading and beef sales. Married. References. W-333, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN:** Experienced in selling meat, provisions and offal. Wishes to represent reliable house on commission basis. W-329, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERVISOR:** Plant or department. 30 years' experience in all phases. References furnished. Will relocate. W-331, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

**SAUSAGE MAKER & SMOKED MEAT MAN:** Want a craftsman able to intelligently plan his work and produce consistent product, with ability to control material cost. Southern location. The right man will find this to be an ideal position. Salary open. Replies treated with confidence. W-344, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

### MEAT TRADER

AA 1 company, located in New York, requires experienced trader in imported frozen meats from New Zealand, Australia, etc.

Man we want has broad experience as meat broker or importer. Must know outlets and buyers in various sections of United States.

State age, experience and full details. Replies held strictly confidential. Excellent opportunity for right man.

Our employees know of this advertisement. Reply to Box W-332, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

### ARE YOU THE MAN WHO WANTS TO CASH IN BIG

On the newest product for the meat industry? 50-year old, blue chip company offers profitable opportunity to sales director with a following in the meat ingredients field. Remuneration commensurate with experience. You will direct the sales efforts of this new division—backed by our manpower, money and general marketing know-how. All replies treated in strict confidence. If you are the man we're looking for (and age is not a factor!) write at once to

W-333, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

**SLICING AND PACKAGING** department foreman wanted. To supervise sliced bacon and packaging production, 100,000 lbs. weekly. Knowledge of package machinery overwrap. Must be capable and good organizer, having knowledge of personnel relations. W-355, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** Young man with thorough knowledge of all phases of inedible rendering. Must be a "LIVE WIRE" and not afraid of hours. Write, stating background, experience and references. All replies confidential. Write to Box W-346, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

### ASSISTANT TO OWNER

Owner of modern up-to-date midwestern sausage and smoked meat company, now doing 35,000 lbs. per week, needs right-hand man. Not over age 45, to aid and assist president in management, supervision, cost control, buying and general work encountered in management control. Must be capable of assuming complete control when owner is absent. Complete experience in all phases of sausage and smoked meat production essential. Superior salary and permanent position for right man. W-347, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### PRODUCTION SUPERINTENDENT

Large sausage manufacturer and meat processing plant located in New York area. Prefer man 35 to 45 years of age with proper qualifications. Salary commensurate with ability. Industrial engineering background helpful. Send full details in strict confidence to Box W-353, THE NATIONAL PROVISIONER, 15 West Huron Street, Chicago 10, Illinois.

### SALES MANAGER

Prominent packer doing business in Virginia and the Carolinas has excellent opening for experienced sales executive capable of dealing with route and primary account salesmen plus progress merchandising program. Give full details in first letter. W-354, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### MEAT SALESMEN

To represent nationally known quality hotel supply house on a liberal commission basis. Young, experienced men with following and earnings experience in five brackets can make happy permanent connection provided references are sound. Expense or drawing account for limited period. Several territories open. Answer giving full details in first letter, stating age, volume, experience and average earnings. All replies in strictest confidence. W-334, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

**HAVE SMALL PACKING** plant and fully equipped sausage kitchen, ready to go. Central Michigan. Looking for man with \$25,000 to invest, and experience to operate. Once in a lifetime opportunity. Give age and experience in first letter. W-338, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

THERE'S  
MORE  
PROFIT  
IN  
PORK/BACON  
OPERATIONS



WITH **WOLVERINE'S**  
PIGSKIN-FOR-LEATHER PROGRAM

If you kill 3,000 hogs per week it could be worth \$30,000 or more per year to you. A greater kill brings a proportionately greater return.

### WRITE FOR FULL FACTS TO:

Gordon Krause, Executive Vice-President, Wolverine Shoe and Tanning Corporation, Rockford, Michigan

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KANSAS CITY 500 E. 3rd St.  
OMAHA 4302 S. 30th St.  
PORT LAVACA, TEXAS  
613 Harbor St.

**United States  
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AUGUST 8, 1930